



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cream of Mushroom
Country Potato Bacon

Cup 6.75 | Bowl 7.95 | Sampler 8.5
Seafood Cup 8.95 | Seafood bowl 9.95 (when available)
Pint 8.95 | Quart 18.75 (takeout only)
French Onion 9.95

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 16.95 V GF

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, lightly tossed with homemade garlicky caesar dressing 17.25

BEET SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing 16.95 V

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 17.95 V GF

BERRY SALAD

Mixed greens, blueberries, strawberries, candied walnuts, crumbled feta cheese, served with strawberry poppy seed dressing 17.95 V GF

SALAD SAMPLER

Fruit salad, orzo salad, and cucumber salad served on a bed of mixed greens 12.95

Add to any salad- grilled or blackened chicken 6. salmon 8.

- APPETIZERS -

FRENCH FRIES 7.95

sea salt V

TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

SWEET POTATO FRIES 9.25

sea salt V

CHEESE NACHOS 12.50

mexican cheese, housemade cheese sauce, fresh salsa V
add grilled chicken 7. bbq pulled pork 8.

ROBINS NEST WINGS 17.25

lightly fried, naked, house made garlic buffalo sauce
blue cheese & celery + 1.50

BURRATA 14.75

burrata, roasted tomatoes, wild arugula, balsamic drizzle with a side of warm naan bread

TRUFFLE SPROUTS 10.95

lightly fried, tossed in truffle oil, parmesan cheese, crispy bacon

FLATBREAD

basil pesto, roasted tomatoes, provolone & parmesan cheese

SANDWICHES, BURGERS, & MORE

BEEF BURGER

Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries 18.25
substitute truffle fries 3.

IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar or bleu cheese, homemade roll, served with sweet potato or regular fries. 18.75 V
substitute truffle fries 3.

MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar cheese, open face on toasted whole wheat bread, served with a side salad 16.75

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with mashed potatoes 18.95

BRISKET TACOS

BBQ pulled brisket, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice 17.95

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted rye bread, served with a side salad 15.75

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on 7-grain bread, served with a cup of soup du jour 16.95
Upgrade to French Onion 1.00

TURKEY PANINI

Turkey breast, cheddar cheese, granny smith apples, baby spinach, apricot chutney, on grilled sourdough bread, served with a side of pasta salad 16.95

NJ ASPARAGUS SANDWICH

Fresh NJ Asparagus from Lone Wolf Farm, crispy bacon, provolone cheese, fig jam, open faced on wheat bread, served with a side salad 15.95

SOUTHWEST WRAP

Black bean patty layered with roasted red pepper hummus, grilled vegetables, mixed greens & chipotle ranch sauce, wrapped in a flour tortilla. Served with a side salad 16.95 V

CHICKEN TINGA TACOS

Shredded chicken, green onions, cilantro lime slaw, fresh salsa, monterey jack & cheddar cheese in flour tortillas, served with rice 16.95

substitute regular fries 2.50 sweet potato fries 3.
truffle fries 5. cup of soup 3.50
gluten free bun or bread add 2.00

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad 17.75

V-vegetarian GF- gluten free

20% gratuity may be added to parties of 6 or more

ENTREES

MUSTARD SOY GLAZED SALMON

Baked salmon topped with mustard soy glaze, scallions, served over rice & vegetable medley **28.00**

HONEY PECAN CHICKEN

Chicken breast dipped in honey & pecans, baked, topped with a cranberry cream sauce, served with rice & vegetable medley **27.00**

BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley **30.95 GF**

MORROCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, green olives, tomato, onions, spinach, over couscous, roasted pistachio nuts, served with a moroccan carrot salad **21.95 *spicy* Vegan add chicken 6. salmon 8.**

FISH AND CHIPS

Battered cod, deep fried, served with housemade tarter sauce & french fries **16.95**

EGGPLANT ROLLATINI

Lightly fried eggplant stuffed with ricotta cheese, baked in a blush sauce, served with a side salad **14.95**

LOBSTER RAVIOLI

House-made lobster ravioli, tossed in a lobster cream sauce with roasted red peppers & baby spinach, topped with sauteed shrimp and fresh arugula **35.00**

GRILLED VEGETABLE RISOTTO

A mix of grilled vegetables in a creamy parmesan risotto with basil pesto **22.95**

CHICKEN PENNE FLORENTINE

Penne pasta and grilled chicken tossed in a blush sauce with fresh mozzarella, spinach & roasted tomatoes **22.95**

CHILDREN'S MENU

**12 and under
includes a beverage**

CHICKEN FINGERS

served with french fries **10.5**

GRILLED CHEESE

served with french fries **10.5 V**

PASTA

Butter or marinara **10.5 V**

Follow us on our NEW Facebook page!



****Robin's Nest Restaurant & Catering****



Show your server that you are following us and receive a \$10 off coupon for your next visit!

WIFI Password: Robinguest

**Mushrooms harvested by*

the students of RVRHS

**NJ Cranberries sourced*

from Moore's Meadow Farm



**** WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS PLEASE ADVISE OUR KNOWLEDGEABLE STAFF ON ANY DIETARY RESTRICTIONS. ****

DRINK MENU

ROBIN'S NEST OLD FASHIONED 13.25

jim beam bourbon, muddled fruit, bitters, organic orange liquor, splash of club

MUDDY CREEK SLIDE 13.75

espresso vodka, irish cream, coffee liquor, iced coffee, chocolate syrup, whipped cream

POMEGRANATE MARTINI 13.75

pomegranate vodka, pomegranate juice, lime juice, splash of cranberry juice

LEMON DROP MARTINI 13.75

lemon vodka, lemon cello, sour mix, sugar rim

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

PEAR MARTINI 13.75

pear vodka, organic ginger liquor, simple syrup, lemon juice

FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rum chata

RICE PUDDING MARTINI 13.75

caramel vodka, rumchata

STRAWBERRY SPRITZ 12.95

strawberry vodka, prosecco, splash of club

NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

PASSION FRUIT MARGARITA 12.

tequila, lime juice, sour mix, passion fruit juice, sugar rim

RASPBERRY BUBBLY 10.5

champagne, chambord, limoncello

TROPICAL COSMO 13.75

coconut rum, pineapple rum, triple sec, pineapple juice, splash of cranberry

PALOMA 11.50

tequila, lime juice, agave, ruby red grapefruit juice, splash of club soda, salt rim

PINK PORCH 11.50

vodka, moscato, pink lemonade, splash of club

SANGRIA

GLASS/10.5 PITCHER/32.
red & white

BOTTLED BEER

PREMIUM 6.5

Stella Artois

Heineken

Heineken 0.0

Guinness

DOMESTIC 4.5

BLUE MOON

DRAFT BEER 7.5

michelob ultra, double nickel pilsner, miller lite,

yuengling lager, spellbound IPA, new trail crisp amber

HOUSE WINE BY THE GLASS 10.5

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rose

ASK YOUR SERVER FOR OUR BOTTLED WINE LIST

DESSERTS

CAKES, PIES, & TARTS 9.5

BARs 7.25

COOKIES 15.75 LB

V-vegetarian GF- gluten free

20% gratuity may be added to parties of 6 or more

****Menu reflects credit card pricing, discount will be applied when paying cash****