



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Tomato Basil

Truffle Mushroom

Chilled NJ Strawberry

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

SOUTHWEST SALAD

Mixed greens, bell peppers, charred corn, red onion, tomatoes, tortilla strips, shredded monterey jack cheese, chipotle ranch dressing 17.95

BERRY SALAD

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

Add to any salad- grilled or blackened chicken 6. grilled shrimp 10. 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

GUACAMOLE 10.95

served with tortilla chips & fresh salsa

FLATBREAD 14.95

toasted naan bread topped with basil pesto, mozzarella, roasted tomatoes, parmesan

BURRATA 14.75

burrata, roasted tomatoes, mixed greens, balsamic drizzle with a side of warm naan bread

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.

BBQ PORK SANDWICH

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

SHRIMP TACOS

Sauteed shrimp, cilantro lime slaw, fresh salsa, monterey jack & cheddar cheese in flour tortillas, served with rice 17.95

BRISKET TACOS

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

BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tarter sauce 17.95

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

TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans, simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad 15.95 GF

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

BLACK & BLUE PANINI

Black & bleu filet mignon tenderloin, caramelized onions, Swiss cheese & bleu cheese spread, on toasted sourdough, served with Robin's pasta salad 16.95

BLACK BEAN & VEGETABLE WRAP

Black bean patty with avocado spread, corn, peppers, red onions, leaf lettuce & chipotle ranch sauce, wrapped in a flour tortilla. Served with a side salad 16.95 V

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.**

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**

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****Robin's Nest Restaurant****



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 Asparagus sourced from Lone Wolf 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 liqueur, 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

MOJITO 12.5

muddled mint, simple syrup, lime juice, club soda, rum original, mango, pineapple or coconut

PALOMA 10.5

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

****Cocktails for a Cause****

Donation made to FOBCAS for each cocktail sold

PINK POODLE 12.50**

Tito's handmade vodka, moscato, pink lemonade, splash of club

MAD DOG MULE 12.50**

Tito's handmade vodka, lime juice, ginger beer

ORANGE TABBY CRUSH 12.75**

Tito's handmade vodka, muddled oranges, club soda, splash of orange juice



SANGRIA

GLASS/10.5 PITCHER/32.

red & white

HOUSE WINE BY THE GLASS 10.5

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

BOTTLED BEER

PREMIUM 6.5

Stella Artois

Heineken

Heineken 0.0

Miller Lite \$3.00

DOMESTIC 4.5

BLUE MOON

DRAFT BEER 7.5

michelob ultra, double nickel pilsner, miller lite,

yuengling lager, spellbound IPA, founders lemonade shandy

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****