



2 Washington Street
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WIFI: Robinguest

DRINK MENU

ROBIN'S NEST OLD FASHIONED 13.25

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

LEMONDROP MARTINI 13.75

lemon vodka, limoncello, sour mix, sugar rim

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

PEAR MARTINI 13.75

pear vodka, organic ginger liqueur, simple syrup sour mix

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

POMEGRANATE MARTINI 13.75

pomegranate vodka, pomegranate liqueur, lime juice, splash of cran

TROPICAL COSMO 13.75

pineapple rum, coconut rum, cranberry juice, pineapple juice

LAVENDER GIN & TONIC 13.75

tanquarey gin, tonic, lavender syrup, lime juice

PINK PORCH 11.5

vodka, moscato, pink lemonade, splash of club

HOUSE WINE BY THE GLASS 10.5

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

SANGRIA GLASS 10.5 PITCHER 32.

red or white



MUDDY CREEK SLIDE 13.75

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

STRAWBERRY HUGO SPRITZ 12.75

muddled mint, fresh strawberries, lime juice, elderflower liqueur,
prosecco, splash of club soda

CUCUMBER COSMO 12.75

cucumber vodka, fresh cucumber, lime, triple sec, splash of cranberry

SPRING MULE 13.

muddled lemon & blueberries, vodka, ginger beer, splash of lemonade

MOJITO 12.75.

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

THE PRICKLY PEAR 13.

pear vodka, elderflower liqueur, club soda, splash of sour mix

COOL AS A NJ CUCUMBER 13.

muddled lime, mint & cucumber, vodka, club soda, splash of
apple juice

PASSION FRUIT MARGARITA 12.

tequila, sour mix, triple sec, passion fruit syrup

MALIBU SUNSET 12.

malibu pink rum, pineapple juice, cream of coconut

BOTTLED BEER 6.5

Heineken, Heineken 0.0, Stella Artois, Corona

DRAFT BEER 7.5

Yuengling Lager, Miller Lite, Spellbound IPA, Michelob Ultra, Founders
Summer Shandy

APPETIZERS

ROBIN'S NEST WINGS

lightly fried, naked, house made garlic buffalo sauce 17.95

bleu cheese & celery + 1.50

CHEESE NACHOS

tortillas, mexican cheese, house made cheese sauce, fresh salsa &
jalapeno peppers V 12.50 *add grilled chicken 7. pulled pork 6.

TRUFFLE SPROUTS

deep fried brussels sprouts, white truffle oil, parmesan
cheese, bacon, sea salt 13.95

BURRATA

burrata on a bed of mixed greens with roasted tomatoes with
balsamic drizzle, served with toasted naan bread 15.75

FRENCH FRIES

sea salt V 7.95

TRUFFLE FRIES

white truffle oil, parmesan cheese, sea salt V 13.95

SWEET POTATO FRIES

sea salt, chipotle honey mustard dipping sauce V 9.25

FLATBREAD

basil pesto, roasted tomatoes, fresh mozzarella cheese, pepperoni,
balsamic drizzle & baby arugula on toasted naan bread 14.95

GUACAMOLE

topped with fresh salsa and served with tortilla chips 10.95

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Chilled Blueberry

Cream of Asparagus

Cup 6.75 | Bowl 7.95 | Sampler 8.5

Seafood Cup 8.95 | Seafood Bowl 9.95

Pint 8.50 | Quart 18.75 (take out only)

Protein Bowl

Mixed greens, cous-cous,
hard-boiled egg, NJ cucumber salad, cherry
tomatoes, grilled chicken, beets,
champagne vinaigrette 15.95

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied
walnuts, mandarin oranges, honey cumin lime dressing 17.95 V GF

GOAT CHEESE SALAD

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

BEEF SALAD

Mixed greens, roasted beets, mandarin oranges, spiced
pecans, feta cheese, orange poppy seed dressing 17.95 V

WATERMELON SALAD

Mixed greens, watermelon, feta cheese, purple onion,
pistachios, balsamic vinaigrette dressing 17.95 V

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly
tossed with homemade garlic caesar dressing 17.95

NJ cucumbers sourced from Hunters Farm Market



Add to any salad - grilled or blackened chicken 7. salmon 10. shrimp 10.

BURGERS, SANDWICHES & MORE

BEEF BURGER

Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss or bleu cheese, homemade brioche 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 brioche bun, served with mashed potatoes **18.95**

MOUNT HOLLY MELT

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

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grain bread, served with a cup of soup du jour **16.95**

Upgrade to French Onion 1. or Seafood 1.

CORNED BEEF REUBEN

Corned beef, swiss cheese, thousand island coleslaw on toasted sourdough bread, served with Robin's pasta salad **16.95**

TURKEY CHILI

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

IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries **18.75 V**

BEEF BRISKET TACOS

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

SHRIMP TACOS

Sauteed cajun shrimp, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **18.95**

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted rye bread, served with a side salad **16.95**

QUICHE DU JOUR

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

BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tartar sauce **18.95**

substitute regular fries 2.50 sweet potato fries 3. truffle fries 5.
cup of soup 3.50
gluten free bun, bread, or wrap add 2.00 (when available)

ENTREES

CARIBBEAN GRILLED SALMON

Grilled jerk salmon topped with pineapple salsa, served with rice & vegetable medley **28.00**

BBQ BEEF BRISKET

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

CHEESE RAVIOLI

Ravioli tossed in a sundried tomato alfredo sauce with roasted tomatoes, spinach, arugula & parmesan cheese **V 23.95**

NY ANGUS STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & a vegetable medley **40.15**

HONEY PECAN CHICKEN

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

MOROCCAN 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**

SAUSAGE, PEPPERS & ONIONS

Sweet Italian sausage, slow cooked in a marinara sauce, tossed with penne pasta, topped with fresh parmesan cheese, served with a side salad **18.95**

GREEK STUFFED PEPPER

Bell pepper stuffed with ground lamb, orzo, onions, feta cheese, mozzarella cheese & mint, baked in an old world marinara sauce, topped with melted mozzarella, served with a side of NJ cucumber salad **18.95**

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers served with french fries Grilled Cheese (cheddar cheese) served with french fries Pasta with choice of butter or marinara

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

Separate checks must be requested at the beginning of service

WE ARE NOT ABLE TO ACCEPT ANY GIFT CARDS OTHER THAN ROBIN'S NEST GIFT CARDS, SORRY FOR THE INCONVENIENCE

** 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 OF ANY DIETARY RESTRICTIONS.

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