



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

SUMMER 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

WATERMELON COOLER 13.

vodka, muddled watermelon, lime juice, simple syrup, pink lemonade,
splash of club

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, Blue Moon

DRAFT BEER 7.5

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

APPETIZERS

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 red peppers, mozzarella cheese, salami, balsamic
drizzle & baby arugula on toasted naan bread 16.95

GUACAMOLE

topped with fresh salsa, served with tortilla chips 10.95

SCALLOPS CASINO

pan seared sea scallops with peppers, onions, chopped bacon & thyme,
topped with melted swiss cheese 17.95

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

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Chilled Strawberry

Loaded Baked Potato

Cup 6.75 | Bowl 7.95

Soup Sampler 8.5

Protein Bowl

Mixed greens, cous-cous,
hard-boiled egg, NJ cucumber salad, roasted
red peppers, grilled chicken, chickpeas,
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

BEET 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

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

NJ cucumbers sourced from Hunters Farm Market



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.

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**

BEER BATTERED FISH & CHIPS

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

QUICHE DU JOUR

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

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**

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**

TURKEY PANINI

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

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**

RED SNAPPER

Lightly fried, crispy skin red snapper filet topped with a ginger soy black bean & mango sauce, served with NJ cucumber salad & jasmine rice **28.95**

CHEESE RAVIOLI

Ravioli tossed in a blush sauce with roasted red peppers, spinach, arugula & parmesan cheese **23.95**

SHORT RIB

Slow roasted short rib in an old world braising sauce, topped with parmesan cheese, served over mashed potatoes & string beans **38.50**

NY ANGUS STRIP

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

PORK CHOP

Pan seared bone-in, center cut, pork chop topped with a honey bourbon glaze and crushed candied walnuts, served with mashed potatoes and string beans **30.50**

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**

SCALLOP & CRAB ALFREDO

Sea scallops & lump crab in an alfredo sauce with spinach, roasted tomatoes & fresh parmesan, tossed with penne pasta **36.95**

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