



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, cranberry juice

### TROPICAL COSMO 13.75

pineapple rum, coconut rum, cranberry juice, pineapple juice

### LAVENDER GIN & TONIC 13.75

tanquary gin, tonic, lavender syrup, lime juice

### BLUEBERRY MARTINI 13.75

blueberry vodka, triple sec, splash sour mix, simple syrup

### 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

## 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

BBQ ranch, grilled chicken, red onion, bacon, pepperjack cheese  
& roasted tomatoes on toasted naan bread 16.95

### GUACAMOLE

topped with fresh salsa, served with tortilla chips 10.95

### COCONUT SHRIMP

lightly fried, served with sweet chili glaze 13.95

### MUDDY CREEK SLIDE 13.75

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

### STRAWBERRY HUGO SPRITZ 12.75

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

### PINK PORCH 11.5

vodka, moscato, pink lemonade, splash of club

### SUMMER MULE 13.

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

### WATERMELON COOLER

vodka, muddled watermelon, lime juice, simple syrup, pink lemonade

### MOJITO 12.75.

muddled mint, rum, simple syrup, lime juice, club soda

### original mango, pineapple or coconut

### MALIBU SUNSET 12.

malibu pink rum, pineapple juice, cream of coconut

### GIN & BASIL SPRITZ 12.75

gin, basil, muddled blueberries, prosecco, splash of club

### 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

### 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 top of mixed greens with roasted red peppers, topped  
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 NJ Cantaloupe Cup 6.75 | Bowl 7.95

Corn Chowder with Bacon Cup 6.75 | Bowl 7.95

Manhattan Clam Chowder with Bacon Cup 8.95 | Bowl 9.95

### Protein Bowl

Mixed greens, cous cous, sweet potatoes  
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

### 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 & NJ corn 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.**

## TUNA MELT

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

Add NJ Sliced Tomato **1.00**

## 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**

## 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**

## QUICHE DU JOUR

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

## ROAST BEEF PANINI

Lean roast beef, swiss cheese, caramelized onions, crispy bacon on grilled sourdough bread, served with a side of horseradish cream sauce, and Robin's pasta salad **16.95**

## GRILLED VEGGIE WRAP

Grilled vegetables with hummus, mixed greens & feta cheese, wrapped in a flour tortilla, served with a side of NJ cucumber 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**

## NY ANGUS STRIP

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

## BEER BATTERED FISH & CHIPS

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

## 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**

## CHEESE TORTELLINI

Cheese tortellini tossed in a blush sauce with spinach and roasted red peppers, topped with basil and parmesan cheese **22.95**

## CHICKEN MARSALA

Sautéed chicken in a marsala wild mushroom sauce, served with mashed potatoes & green beans **27.00**

# 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.**

**\*\***

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