



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

LAVENDER LEMONDROP MARTINI 13.75

lemon vodka, limoncello, sour mix, lavender syrup, 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

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

CHOPSHOP
CABERNET 10.

MUDDY CREEK SLIDE 13.75

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

ITALIAN MULE 13.

amaretto, vodka, ginger beer,

PINEAPPLE UPSIDE DOWN CAKE 13.75

vanilla vodka, pineapple juice, grenadine, toasted coconut rim

BEE'S KNEES SPRITZ 12.75

vodka, muddled lemons, honey simple syrup, champagne, and a
splash of club soda

LAVENDER GIN & TONIC 13.75

gin, tonic, lavender syrup, lime juice

BOTTLED BEER 6.5

Heineken, Heineken 0.0, Stella Artois, Stella 0.0, Blue Moon

DRAFT BEER 7.5

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

Cold Brew Coffee 6.75 - No Free Refills

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 tomatoes, cappacola, mozzarella cheese,
balsamic drizzle & baby arugula on toasted naan bread 16.95

TRUFFLE SPROUTS

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

NJ CAPRESE SALAD

NJ tomatoes, fresh mozzarella, basil & pine nuts, finished with balsamic
glaze 14.95

FRIED MAC N' CHEESE BALLS

served with a NJ tomato vodka sauce 12.95

ROBIN'S NEST WINGS

lightly fried, naked, house made garlic buffalo sauce 17.95

bleu cheese & celery + 1.50

CHEESE NACHOS

tortilla chips, mexican cheese, house made cheese sauce, fresh
salsa & jalapeno peppers V 12.50

*add grilled chicken 7. pulled pork 6. turkey chili 6.

BURRATA

burrata on top of mixed greens with roasted red peppers, topped
with balsamic drizzle, served with toasted naan bread 15.75

GUACAMOLE

topped with fresh salsa and served with tortilla chips 10.95

COCONUT SHRIMP

lightly fried, served with sweet chili glaze 13.95

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Chilled Mango Coconut Cup 6.75 | Bowl 7.95

NJ Tomato Basil Cup 6.75 | Bowl 7.95

Norwegian Salmon Cup 8.95 | Bowl 9.95

Soup Sampler 8.5

Take Out Only: Pint 8.5 | Quart 18.75

Protein Bowl

Mixed greens, farro, sweet potatoes
hard-boiled egg, 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

ORCHARD SALAD

Mixed greens, sliced apples, pumpkin seeds, sunflower seeds,
walnuts, dried cranberries, monterey jack & cheddar cheese,
orange poppyseed dressing 16.75

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly
tossed with homemade garlic caesar dressing 16.95

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 **16.75**

CRABBY EGG SALAD

Classic egg salad with lump crab meat, topped with cheddar & monterey jack cheese, open face on toasted whole wheat bread, served with a side salad **17.95**

QUICHE DU JOUR

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

IMPOSSIBLE BURGER

Plant based burger containing no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss, or bleu cheese, on a homemade bun, served with sweet potato or regular fries **18.75 substitute truffle fries 3.**

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**

TURKEY REUBEN

Turkey breast, swiss cheese, thousand island coleslaw on grilled marble rye bread, served with a pasta salad **16.95**

NJ BLT SANDWICH

Crispy bacon, lettuce, NJ tomato, basil pesto aioli on grilled sourdough bread, served with a side of 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**

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

GRILLED SALMON

Ginger soy glazed grilled salmon, served with rice & a vegetable medley **28.00**

BBQ BEEF BRISKET

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

BEER BATTERED FISH & CHIPS

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

NY ANGUS STRIP

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

HANGER STEAK

Hanger steak grilled to your liking, served on top of roasted beets & greens, topped with balsamic glaze & roasted garlic aioli **39.95 GF**

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

Center cut bone-in 10 oz pork chop grilled with a honey dijon glaze, served with mashed potatoes & green beans **30.50**

BEVERLY HILLS RIGATONI

Pulled short rib, broccoli, rigatoni pasta tossed with a NJ tomato vodka sauce, topped with fresh parmesan **27.95**

FLOUNDER

Breaded and lightly fried flounder topped with a NJ corn cream sauce, served over rice and a side of NJ cucumber salad **28.95**

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers served with french fries Grilled Cheese (cheddar) 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 begining 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