



2 Washington Street  
Mount Holly, NJ 08060

609.261.6149

**DRINK MENU**

www.robinsnestmoutholly.com

WIFI: Robinguest

**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  
cranberry juice

**TROPICAL COSMO 13.75**

pineapple rum, coconut rum, cranberry juice, pineapple juice

**LAVENDER GIN & TONIC 13.75**

tanqueray gin, tonic, lavender syrup, lime 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

**MUDDY CREEK SLIDE 13.75**

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

**HUGO SPRITZ 12.75**

muddled cucumber, mint & lime juice, prosecco, splash of club

**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

**NEST RITA 11.5**

tequila, sour mix, triple sec

**BLUEBERRY MARGARITA 12.5**

tequila, sour mix, triple sec, muddled blueberries, salt & sugar rim

**BOTTLED BEER 6.5**

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

**DRAFT BEER 7.5**

Heineken, Heineken 0.0, Stella Artois, Blue Moon

**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, mozzarella, roasted tomatoes, prosciutto,  
arugula & parmesan cheese on toasted naan bread 14.95

**BURRATA**

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

**TRUFFLE BRUSSELS SPROUTS**

white truffle oil, parmesan cheese, bacon, sea salt 13.95

**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.

**GUACAMOLE**

topped with fresh salsa and 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

**SOUPS & SALADS**

**SOUP DU JOUR**

French Onion 9.95

Cup of Chili 7.95

Manhattan Clam Chowder with Bacon

Roasted Red Pepper

Cup 6.75 | Bowl 7.95 | Sampler 8.5

Seafood Cup 8.95 | Seafood Bowl 9.95 \*(when available)\*

Pint 8.50 | Quart 18.75 (take out only)

**Protein Bowl**

Mixed greens, farro, hard-boiled egg, roasted red  
peppers, cucumbers, grilled chicken, sweet potato,  
champagne vinaigrette 15.00

**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

**BET SALAD**

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

**BERRY & FETA SALAD**

Mixed greens, fresh strawberries & blueberries, candied  
walnuts, feta cheese, raspberry poppyseed dressing 17.95

**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 6. salmon 8. 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.

## **TUNA MELT**

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted rye bread, served with a side salad **15.75**

## **QUICHE DU JOUR**

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

## **GRILLED VEGGIE WRAP**

Grilled vegetables with roasted red pepper hummus, mixed greens & goat cheese, served with a side salad **16.95**

## **IMPOSSIBLE BURGER**

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar, Swiss or bleu cheese, homemade brioche 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 PANINI**

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough, 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**

**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

## **CHIPOTLE HONEY SALMON**

Grilled salmon, chipotle honey garlic glaze, fried spinach, 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 ALFREDO**

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

## **ROBIN'S MEATLOAF**

Seasoned lean ground beef with cheddar cheese served with a side of gravy, mashed potatoes & a vegetable medley **17.95**

## **NY ANGUS STRIP**

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

## **BEER BATTERED FISH & CHIPS**

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

## **CONFIT DUCK POT PIE**

Slow roasted duck leg in a rich RV wild mushroom thyme sauce, served with mashed potatoes and string beans **17.95**

## **KENTUCKY BOURBON PORK CHOP**

Pan seared center cut bone-in topped with a Kentucky bourbon glaze & chopped candied walnuts, served with sweet potato fries & string beans **30.50**

# 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**