



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

CHERRY MARGARITA

Tequila, lime juice, coco lopez, cherry juice, salt rim

HOUSE WINE BY THE GLASS 10.5

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

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

MOJITO 12.75.

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

original, mango, pineapple or coconut

PEACH & BLUEBERRY SPRITZ 12.75

peach vodka, blueberry simple syrup, champagne, club soda

LAVENDER GIN & TONIC 13.75

gin, tonic, lavender syrup, lime juice

LAVENDER LEMONDROP 13.75

lemon vodka, limoncello, lavender syrup, sour mix, sugar rim

BOTTLED BEER 6.5

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

DRAFT BEER 7.5

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

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

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

TRUFFLE SPROUTS

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

FRIED GREEN TOMATOES

NJ green tomatoes, breaded & lightly fried, topped with bbq ranch
drizzle & roasted red peppers 12.95

JERSEY SHORE STEAMERS

a dozen little neck clams with Jersey Shore white wine butter sauce
and a piece of grilled sourdough 16.95

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. turkey chili 6.

BURRATA

burrata on top of mixed greens with NJ peaches, topped with
balsamic drizzle, served with toasted naan bread 15.75

NJ CAPRESE SALAD

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

DYNAMITE SHRIMP LETTUCE WRAPS

Baby tempura fried shrimp tossed in a spicy mayo "dynamite" sauce
wrapped in leaf lettuce 14.

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Chilled NJ Cantaloupe Cup 6.75 | Bowl 7.95

Asparagus & Crab Cup 8.95 | Bowl 9.95

Soup Sampler 8.5

Protein Bowl

Mixed greens, cous cous, sweet potatoes
hard-boiled egg, beets, roasted red peppers,
grilled chicken, chickpeas, champagne
vinaigrette 15.95

NJ CUCUMBERS & CORN SOURCED FROM
HUNTERS FARM MARKET

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

CAESAR SALAD

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

BEET SALAD

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

NJ PEACH SALAD

Mixed greens, bleu cheese, walnuts, and NJ peaches, served
with warm port wine dressing 17.95

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

QUICHE DU JOUR

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

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**

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**

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

CARRIBEAN GRILLED SALMON

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

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**

AHI TUNA

Ginger soy glazed ahi tuna, seared rare, served with NJ cucumber salad and jasmine rice, topped with wasabi aioli **32.95**

CHICKEN CAPRESE

Pan seared chicken breast layered with NJ eggplant, fresh NJ tomatoes, mozzarella cheese, NJ tomato sauce & fresh basil pesto, finished with balsamic glaze, served with a side of rice & farm fresh NJ vegetables **27.00**

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, and roasted pistachio nuts, served with a moroccan carrot salad **21.95 Vegan *spicy***
add chicken 6 salmon 8

CHEESE RAVIOLI

Ravioli tossed in NJ tomato sauce with roasted corn, spinach, lump crab & parmesan cheese, topped with pine nuts & fresh basil **26.95**

ST. LOUIS BBQ RIBS

Half a rack of St. Louis ribs in a bbq sauce, served with macaroni & cheese and a side of cucumber salad **25.95**

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 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