



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

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

BLAZING APPLE 13.

fireball blazing apple, apple cider, gingerale, cinnamon sugar rim

SPARKLING APPLE 13.

apple crown royal, champagne, cranberry juice

BOTTLED BEER 6.5

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

DRAFT BEER 7.5

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

MUDDY CREEK SLIDE 13.75

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

FALL MULE 13.

caramel vodka, apple cider, ginger beer

PUMPKIN WHITE RUSSIAN 13.50

vodka, kahlua, pumpkin rumchata, whipped cream

FIG JAM BEES KNEES SPRITZ 12.75

gin, muddled lemons, fig jam honey simple syrup, champagne, club
soda

LAVENDER GIN & TONIC 13.75

tanqueray gin, tonic, lavender syrup, lime juice

AUTUMN SANGRIA 13.5

caramel vodka, moscato, apple cider

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

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

mozzarella, basil pesto, roasted tomato, sopressata, balsamic glaze
& baby arugula on toasted naan bread 16.95

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

LAMB MEATBALLS

lamb meatballs with tzatziki sauce, fresh dill, cucumbers & red onion,
served over hummus, side of toasted naan bread 14.95

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.

COCONUT SHRIMP

lightly fried, served with sweet chili glaze 13.95

GUACAMOLE

topped with fresh salsa, served with tortilla chips 10.95

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Turkey Chili 7.95

Potato Chowder Cup 6.75 | Bowl 7.95

Crab & Mushroom Cup 8.95 | Bowl 9.95

Soup Sampler 8.5

Protein Bowl

Mixed greens, cous cous, 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

CAESAR SALAD

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

BEEF SALAD

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

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese,
warm port wine dressing 17.95 V

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**

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**

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 TACO

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

GRILLED SALMON

Grilled filet of salmon topped with a ginger soy glaze & green onions, 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**

BLACKEND FLOUNDER

Blackened flounder, baked & served over creamy risotto with green beans & blistered tomatoes, finished with fresh arugula **28.95**

MAHI MAHI PANANG CURRY

Thai coconut red curry with vegetables, mahi mahi, Thai basil, kaffir lime & jasmine rice **30.50**

LOBSTER RAVIOLI

Lobster & ricotta stuffed ravioli tossed in a lobster cream sauce with NJ corn, spinach & lobster meat, topped with baby arugula **32.95**

SEAFOOD MAC N' CHEESE

Louisiana crawfish & shrimp in a cheesy sauce tossed with macaroni, topped with old bay bread crumbs, served with a side salad **16.95**

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

NY STRIP STEAK

NY strip steak grilled to your liking topped with a gorgonzola cream sauce, frizzled onions served with mashed potatoes and vegetable medley **40.15 GF**

BOURBON GLAZED PORK CHOP

Grilled bourbon glazed bone-in pork chop, topped with chopped candied nuts, served with sweet potato fries & rainbow carrots **30.50**

DELMONICO RIBEYE

Grilled to your liking topped with garlic herb butter, served with mashed potatoes & vegetable medley **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 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