

2 WASHINGTON ST. MT. HOLLY NJ 609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Chicken Marsala

Cream of Mushroom

Cup 6.75 | Bowl 7.95

Seafood Cup 8.95 | Seafood Bowl 9.95 (when available) Pint 8.95 | Quart 18.75 (takeout only)

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing **16.95 V GF**

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette **16.95 V GF**

BEET SALAD

Mixed greens, roasted beets, mandarin oranges, spiced pecans, feta cheese, orange poppy seed dressing **17.75**

STRAWBERRY & FETA SALAD

Mixed greens topped with sliced strawberries, creamy feta cheese, candied walnuts, homemade strawberry poppy seed dressing **16.95 V GF**

add to any salad grilled chicken 6.

- APPETIZERS -

TRUFFLE FRIES 13.95 white truffle oil, parmesan cheese, sea salt V

SWEET POTATO FRIES 9.25 sea salt, chipotle honey mustard dipping sauce V FRENCH FRIES 7.95 sea salt V

DESSERTS

CAKES, PIES, & TARTS 9.5 BARS 7.25 Cookies 15.75 LB

SANDWICHES, BURGERS & MORE

IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar or bleu cheese, sourdough roll, served with sweet potato or regular fries **18.75 V**

substitute truffle fries 3.

PORK ROLL, EGG & CHEESE MELT

Pork roll, scrambled egg, cheddar cheese, served open faced on french toast, served with farmers potatoes **15.75**

MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar, open face on toasted english muffins bread, served with a side salad **16.75**

TUNA MELT

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

GROWN UP GRILLED CHEESE

Cheddar, swiss & brie cheeses, crispy bacon, fig jam, on grilled 7 grain bread, served with a cup of soup du jour **17.95**

OPEN FACED ROAST BEEF

Lean roast beef with provolone & caramelized onions on sourdough bread with a side of horseradish sauce, served with mashed potatoes **16.95**

ASPARAGUS SANDWICH

Asparagus, crispy bacon, provolone cheese, fig jam, open faced on wheat bread, served with a side salad ${\bf 15.95}$

substitute turkey sausage 4.50 substitute regular fries 2.50 substitute sweet potato fries 3. substitute truffle fries 5. substitute cup of soup 3.50 substitute gluten free wrap, bun, or bread 2.

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad $\ensuremath{\textbf{17.75}}$

SIDE ORDERS

Canadian bacon 4.5 Pork roll 4.5 Bacon 4.5 Sausage 4.5 Toasted english muffin 3.95 One egg your way 4.75 Two eggs your way 7.5 Farmers potatoes 5..25 Side pancakes 8.5 Side french toast 8.5 Side toast 2.65

ENTREES

EGGS BENEDICT

Poached eggs, Canadian ham on toasted English muffin, homemade hollandaise, served with farmers potatoes **21.95**

BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **19.75** **no substitutions**

EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast ${\bf 17.75}$

TURKEY SAUSAGE HASH

Turkey sausage, sautéed onions and peppers, poached egg, farmers potatoes, topped with hollandaise sauce **20.75**

BRUNCH TACOS

Egg whites, sauteed spinach, turkey sausage, mexican cheeses & salsa, sriracha aioli, served with farmers potatoes **16.75**

DAILY SPECIALS

FRITATTA

Turkey sausage, sauteed RV mushrooms, shredded mozzarella cheese, topped with fresh arugula, served with farmers potatoes **18.95**

CRAB & SPINACH BENNY

Sauteed crab, spinach, poached egg, on a toasted english muffin, roasted tomato, hollandaise sauce, old bay dusting, served with famers potatoes **21.95**

TOT BAKE

Tater tots, chorizo, cheese sauce, fresh salsa, jalapeños, topped with over easy egg & tortilla strips ${\bf 17.75}$

BANANA WALNUT BREAD FRENCH TOAST

Banana walnut bread, dipped in a classic french toast batter, topped with a peanut butter sauce, chocolate drizzle & whipped cream, served with a choice of bacon or sausage **16.95**

CORNED BEEF HASH

Corned beef, peppers, onions, farmers potatoes, tossed in in a grainy mustard, poached egg, hollandaise sauce **20.75**

SAUSAGE GRAVY

Classic sausage gravy served over homemade biscuits served with a side of farmers potatoes **16.95**

FRENCH TOAST HASH

Classic french toast chopped, bacon, sausage, peppers, onions, farmers potatoes tossed in cajun maple butter poached egg, hollandaise **19.75**

BREAKFAST RISOTTO

Creamy parmesan risotto with short rib, grilled veggies, roasted tomatoes, topped with a sunny side up egg & fresh arugula **21.95**

BELGIAN DULCE DE LECHE WAFFLE

Golden brown belgian waffle topped with dulce de leche, served with a side of bacon or sausage ${\bf 16.75}$

DRINK MENU

BLOODY HORSERADISH 13.5 vodka, bloody mary mix, horseradish

PICKLED MARIO 13.5 vodka, bloody mary mix, pickle juice BLOODY JOHNNY 13.5 vodka, bloody mary mix, pickle juice & horseradish

ESPRESSO MARTINI 13.75 espresso vodka, coffee liqueur, irish cream

FRENCH TOAST MARTINI 13.75 vanilla vodka, jack fire, rum chata

RICE PUDDING MARTINI 13.75 caramel vodka, rum chata

PEACH OR PEAR BELLINI 10.5 champagne with watermelon, peach or pear liquor CRANBERRY MARGARITA 12.5 muddled cranberries, tequila, lime juice, cranberry juice, splash of sour mix, salt & sugar rim

BLOODY CAESAR 13.5 vodka, clamato, worcheshire sauce, tabasco, lime, canadian extreme bean, garlic spiced rim

RASPBERRY BUBBLY 10.5 champagne, chambord, limoncello KGB 11.5

kahlua, gran marnier, coffee, whipped cream

NEST COFFEE 11.5 coffee, jameson, irish cream, whipped cream THE GREYHOUND 12.5 vodka, ruby red grapefruit juice & lime

STRAWBERRY SPRITZ 12.95 strawberry vodka, prosecco, splash of club

TROPICAL COSMO 1375 coconut rum, triple sec, pineapple juice, splash of cranberry

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 & white DRAFT BEER 7.5 Michaleb III. CELAUS TO.5 SAUGRIA GUINNESS BOTTLES 5.00 \$4 mimosas \$4 mimosas

DRAFT BEER 7.5 **\$4** " Michelob Ultra, Spellbound IPA, Double Nickel Pilsner, New Trail Crisp Amber Miller Lite, Yuengling

CHILDREN'S MENU

includes a beverage

CHICKEN FINGERS

served with french fries 10.5

GRILLED CHEESE

served with french fries 10.5 V

KID'S EGGS

Eggs your way, farmers potatoes, choice of sausage or bacon, served with toast **11.5**

SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes, choice of sausage or bacon **10.5**

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

** 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 ON ANY DIETARY RESTRICTIONS. **