



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Roasted NJ Cinderella Pumpkin
Curry Cauliflower

Cup **6.75** | Bowl **7.95** | Sampler **8.5**
Seafood Cup **8.95** | Seafood bowl **9.95** (when available)
Pint **8.95** | Quart **18.75** (takeout only)
French Onion **9.95**

BLEU LIME SALAD

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

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, lightly tossed with homemade garlicky caesar dressing **16.75**

BEET SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing **16.95 V**

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette **17.95 V GF**

ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, monterey jack & cheddar cheese, orange poppy seed dressing **16.95 V**

Add to any salad- grilled or blackened chicken **6.** salmon **8.**

- APPETIZERS -

TRUFFLE FRIES **13.95**

white truffle oil, parmesan cheese, sea salt V

FRENCH FRIES **7.95**

sea salt V

SWEET POTATO FRIES **9.25**

sea salt V

CHEESE NACHOS **12.50**

mexican cheese, housemade cheese sauce, fresh salsa V
add grilled chicken **7.** bbq pulled pork **8.**

ROBINS NEST WINGS **17.25**

lightly fried, naked, house made garlic buffalo sauce
blue cheese & celery + **1.50**

TRUFFLE SPROUTS **15.75**

lightly fried, tossed in truffle oil, parmesan cheese, crispy bacon

FLATBREAD **14.95**

toasted naan topped with provolone cheese, roasted tomatoes, basil pesto & fresh arugula

CRAB MAC N' CHEESE **17.95**

elbow noodles baked in a house-made cheese sauce with lump crab and toasted old bay bread crumbs

SANDWICHES, BURGERS, & MORE

BEEF BURGER

Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries **18.25**
substitute truffle fries **3.**

BRISKET TACOS

BBQ pulled brisket, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **17.95**

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with mashed potatoes **18.95**

TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans, simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad **15.95 GF**

MOUNT HOLLY MELT

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

TUNA MELT

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

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grilled sourdough bread, served with a cup of soup du jour **16.95**
*Upgrade to French Onion **1.00**

CRAB CAKE SANDWICH

Crab cakes with purple onion & roasted red peppers, lightly fried, side of sriracha aioli, served with a side salad **12.95**

RUEBEN

Corned beef, swiss cheese, thousand island coleslaw on grilled rye bread, served with Robin's pasta salad **16.95**

WATER WILL BE SERVED ONLY UPON REQUEST

substitute regular fries **2.50** sweet potato fries **3.**
truffle fries **5.** cup of soup **3.50**
gluten free bun or bread add **2.00**

QUICHE DU JOUR

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

WATER WILL BE SERVED UPON
REQUEST ONLY

V-vegetarian GF- gluten free
20% gratuity may be added to parties of 6 or more

ENTREES

CHIPOTLE SALMON

Grilled salmon, chipotle honey garlic glaze, topped with fried spinach, served with rice & vegetable medley **28.00**

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, roasted pistachio nuts, served with a moroccan carrot salad **21.95** *spicy* **Vegan add chicken 7. salmon 12.**

BEEF BRISKET

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

RISOTTO

Creamy parmesan risotto tossed with roasted tomatoes & spinach **15.95**

PUMPKIN RAVIOLI

Ravioli stuffed with sweet pumpkin filling tossed in a bacon apple cream sauce topped with toasted pumpkin seeds & fried sage **22.95**

****Menu reflects credit card pricing, discount will be applied when paying cash****

CHILDREN'S MENU

12 and under
includes a beverage

CHICKEN FINGERS

served with french fries **10.5**

GRILLED CHEESE

served with french fries **10.5 V**

PASTA

Butter or marinara **10.5 V**

V-vegetarian GF- gluten free



**Mushrooms harvested by the students of RVRHS*

**NJ Cranberries sourced from Moore's Meadow Farm*

**** 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. ****

DRINK MENU

ROBIN'S NEST OLD FASHIONED 13.25

Jim Beam bourbon, muddled fruit, bitters, organic orange liquor, splash of club

MUDDY CREEK SLIDE 13.75

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

POMEGRANATE MARTINI 13.75

pomegranate vodka, pomegranate juice, lime juice, splash of cranberry juice

PUMPKIN SPICE MARTINI 13.75

vanilla vodka, pumpkin spice rumchata, vanilla drizzle

LEMON DROP MARTINI 13.75

lemon vodka, lemon cello, sour mix, sugar rim

APPLE CIDER SPRITZ 8.5

prosecco, apple cider

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

PEAR MARTINI 13.75

pear vodka, organic ginger liquor, simple syrup, lemon juice

MIDNIGHT MARGARITA 12.5

classic margarita with a splash of chambord

CARAMEL APPLE MULE 12.5

caramel vodka, apple cider, splash of ginger beer

PUMPKIN WHITE RUSSIAN 12.5

vodka, kahlua, pumpkin spice rumchata, whipped cream

BLOODY CAESAR 11.5

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

NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

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

BOTTLED BEER

PREMIUM 6.5

Stella Artois

Heineken

Heineken 0.0

DOMESTIC 4.5

BLUE MOON

DRAFT BEER 7.5

Michelob Ultra, double nickel pilsner, miller lite, yuengling lager, spellbound IPA, shipyard pumpkin ale

COLD BREW COFFEE 6.75

ASK YOUR SERVER FOR OUR BOTTLED WINE LIST

DESSERTS

CAKES, PIES, & TARTS 9.5

BARs 7.25

COOKIES 15.75 LB



WIFI Password: Robinguest

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