



Robin's Nest
Restaurant

2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

*Potato & Leek
Escarole & Meatball*

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 **17.25**

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**

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine dressing **16.95 V**

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

- APPETIZERS -

FRENCH FRIES 7.95

sea salt V

TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

TRUFFLE SPROUTS 15.75

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

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

BURRATA 14.75

burrata, roasted red peppers, wild arugula, balsamic drizzle with a side of warm naan bread

FLATBREAD 14.95

mozzarella cheese, blue cheese, granny smith apples, crispy bacon & wild arugula, topped with a drizzle of house made bourbon honey glaze

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.**

IMPOSSIBLE BURGER

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

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**

RUEBEN

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

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on sourdough bread, served with a cup of soup du jour **16.95**

Upgrade to French Onion **1.00**

TUNA MELT

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

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**

CHICKEN POT PIE

White meat chicken, carrots, peas, celery in a sage cream sauce, topped with mashed potato crust, served with a side salad **17.95**

FRIED FISH SANDWICH

breaded flounder, lightly fried with lettuce, tomato & house made tartar sauce on a roll, served with old bay fries **14.95**

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 **19.75**

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 6. salmon 8.**

BEEF BRISKET

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

MUSHROOM RAVIOLI

Mushroom ravioli tossed in alfredo sauce with roasted red peppers, mushrooms & baby spinach, topped with pine nuts **22.95 add chicken for 6.**

SAUSAGE, PEPPERS & ONIONS

Broccoli rabe & provolone stuffed sausage, sautéed peppers and onions in marinara sauce tossed with angel hair pasta, topped with parmesan cheese **24.95**

RISOTTO

Creamy parmesan risotto with sundried tomato pesto & wild arugula, topped with shaved parmesan and pinenuts **22.95**

NY ANGUS STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & vegetable medley **40.15**

MAHI MAHI

Blackened mahi mahi baked & topped with sweet tomato jam & wild arugula served over creamy parmesan risotto **30.50**

CHICKEN ENCHILADAS

Fire Roasted tomatillo and jalapeno salsa verde, queso fresca, shredded onion, corn tortillas & sour cream, served over rice **17.95**

GERMAN CABBAGE ROLLS

Beef & pork slow cooked & wrapped in a cabbage leaf, sweet marinara sauce, over mashed potatoes **18.75**

****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

LEMON DROP MARTINI 13.75

lemon vodka, lemon cello, sour mix, sugar rim

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

CRANBERRY MARGARITA 12.5

muddled cranberries, tequila, lime juice, cranberry juice, splash of sour mix salt & sugar rim

S'MORES TINI 13.75

vanilla vodka, cream, toasted marshmallow syrup, creme de coco, topped with a toasted marshmallow

FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rumchata

RICE PUDDING MARTINI MARTINI 13.75

caramel vodka, rumchata

PB & J MARTINI 14.75

peanut butter whiskey, frangelico, chambord, cream

NUTTY RUSSIAN 13.5

peanut butter whiskey, salted caramel vodka, frangelico, kahlua, cream, whipped cream, caramel drizzle

NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

BLOODY CAESAR 13.5

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

SANGRIA

GLASS/10.5 PITCHER/32.
red & white

BOTTLED BEER

PREMIUM 6.5

Stella Artois

Heineken

Heineken 0.0

DOMESTIC 4.5

BLUE MOON

HOUSE WINE BY THE

GLASS 10.5

Cabernet Sauvignon, Merlot,

Pinot Noir, Malbec,

Chardonnay, Pinot Grigio,

Sauvignon Blanc, Riesling,

Moscato, Rose

DRAFT BEER 7.5

michelob ultra, double nickel winter ale, miller lite, yuengling lager, spellbound IPA, new trail crisp amber

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

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