



Robin's Nest
Restaurant

2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Tomato Basil
Irish Cream of Potato
Broccoli Cheddar

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**

BEEF 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 **16.75**

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 tomatoes, wild arugula, balsamic drizzle with a side of warm naan bread

FLATBREAD 14.95

mozzarella, parmesan, basil pesto, roasted tomatoes, arugula

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**

MAHI MAHI TACOS

Breaded & lightly fried mahi mahi, cilantro lime slaw, fresh salsa, siracha aioli, in flour tortillas, served with rice and a lime wedge 16.95

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**

TUNA MELT

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

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on 7-grain bread, served with a cup of soup du jour **16.95**
Upgrade to French Onion **1.00**

TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans, simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad **16.75 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**

REUBEN

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

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 **17.75**

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**

CABBAGE ROLLS

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

BANGERS & MASH

Grilled & served over mashed potatoes & sweet cabbage, served with grainy mustard **16.95**

SHEPHERDS PIE

Lean ground lamb, carrots, onions, peas in a rich Guinness sauce, topped with a mashed potato crust, served with a side salad **17.95**

RISOTTO

Sundried tomato pesto risotto, with charred corn, baby spinach, roasted tomatoes & parmesan cheese **22.95**

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

FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rumchata

RICE PUDDING 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

SHAMROCK TINI 13.75

vanilla vodka, creme de menthe, cream, shamrock rim

IRISH MULE 13.

jameson, ginger beer, lime

NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

BOOZY HOT COCO 11.5

hot coco, rum chata, white creme de mint, whipped cream & chocolate drizzle

SANGRIA

GLASS/10.5 PITCHER/32.
red & white

HOUSE WINE BY THE GLASS 10.5

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

BOTTLED BEER

PREMIUM 6.5

Stella Artois
Heineken
Heineken 0.0
Guinness

DOMESTIC 4.5

BLUE MOON

DRAFT BEER 7.5

Michelob Ultra, double nickel pilsner, miller lite, Yuengling Lager, Spellbound IPA, New Trail Crisp Amber

COLD BREW COFFEE 6.75

ASK YOUR SERVER FOR OUR BOTTLED WINE LIST

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

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

** 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. **