



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Tomato Basil

Steak & Potato

New England Clam Chowder

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**

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 -

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

toasted naan bread topped with marinara, pulled short rib, roasted tomatoes, provolone cheese, fresh arugula & balsamic glaze

HUMMUS TRIO 14.75

caramelized onion, roasted red pepper, moroccan carrot, served with naan bread & carrot chips

COCONUT SHRIMP 12.95

lightly fried, served with sweet chili 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**

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**

BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tarter sauce **17.95**

ASPARAGUS SANDWICH

Asparagus, crispy bacon, brie cheese, fig jam, open faced on wheat bread, served with a side salad **15.95**

CORNED BEEF RUEBEN

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

SOUTHWEST BLACK BEAN WRAP

Black bean patty layered with roasted red pepper hummus, grilled vegetables, spinach, mixed greens & chipotle ranch sauce, wrapped in a flour tortilla. Served with your choice of a side salad, regular fries or sweet potato fries **16.95 V**

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**

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 6. salmon 8.**

BEEF BRISKET

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

LASAGNA BOLOGNESE

House-made, layered with beef bolognese, basil pesto, mozzarella, asiago & parmesan, served with a side salad **16.95**

NY ANGUS STRIP

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

LOBSTER RAVIOLI

House-made lobster ravioli, tossed in a lobster cream sauce with charred corn & baby spinach, topped with lobster meat and fresh arugula **35.00**

LOUISIANA GUMBO

Chicken, crab and andouille sausage with okra, peppers & onions, simmered in Cajun seasoning over rice **21.95**

FLOUNDER PICCATA

Breaded flounder, lightly fried topped with sauteed shrimp and a lemon butter sauce with fresh arugula & fried capers, served with linguini pasta and asparagus **34.95**

MUSTARD GLAZED SALMON

Baked salmon topped with mustard soy glaze, served over rice & asparagus **28.00**

LAMB SHANK

Braised lamb shank in an old world red wine gravy, served over creamy parmesan mushroom risotto & asparagus **30.50**

VEAL MARSALA

Pan seared veal cutlets tossed in a mushroom marsala sauce, served with mashed potatoes & asparagus **27.00**

RACK OF LAMB

Roasted garlic & herb crusted New Zealand grass fed half rack of lamb, served over parmesan risotto & sauteed asparagus with a mint demi glace **46.95**

CHICKEN MARSALA

Pan seared chicken cutlet tossed in a mushroom marsala sauce, served with penne pasta in a blush sauce **16.95**

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**



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

**Mushrooms harvested by
the students of RVRHS*

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

V-vegetarian GF- gluten free

** 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

FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rum chata

RICE PUDDING MARTINI 13.75

caramel vodka, rumchata

STRAWBERRY SPRITZ 12.95

strawberry vodka, prosecco, splash of club

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

PEANUT BUTTER CUP MARTINI 13.75

peanut butter whiskey, chocolate baileys

NUTTY RUSSIAN 13.5

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

TROPICAL COSMO 13.75

coconut rum, triple sec, pineapple juice, splash of cranberry

PALOMA 11.50

tequila, lime juice, agave, ruby red grapefruit juice, salt rim

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

DESSERTS

CAKES, PIES, & TARTS 9.5

BARS 7.25

COOKIES 15.75 LB



WIFI Password: Robinguest

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