



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

*Steak & Potato*

*Tomato Basil*

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, homemade garlicky caesar dressing **16.75**

### 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 **16.95 GF V**

### 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.**

### TRUFFLE SPROUTS **15.75**

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

### FLATBREAD **14.95**

toasted naan bread topped with caramelized onions, roasted red peppers, goat cheese, balsamic drizzle

### BURRATA **14.95**

burrata, tomatoes, baby arugula, balsamic drizzle, served with a side of warm naan bread

## QUICHE DU JOUR

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

## 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**

### CHEESE RAVIOLI

house made cheese ravioli tossed in a pesto alfredo sauce with spinach, roasted red peppers topped with parmesan cheese **22.95**

### GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grilled 9 grain bread, served with a cup of soup du jour **16.95**

Upgrade to French Onion **1.00**

### 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**

### CORNED BEEF REUBEN

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

### 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**  
Vegan add chicken **7.** salmon **12.**

### CHIPOTLE HONEY SALMON

Grilled salmon, chipotle honey garlic glaze, topped with fried spinach, served with rice & organic honey ginger rainbow carrots **28.00**

### TUNA MELT

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

### TURKEY POT PIE

White meat turkey, carrots, peas, celery in a sage cream sauce, topped with a stuffing crust, served with a side salad **17.95**

### TURKEY CHILI

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

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**

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

V-vegetarian GF- gluten free

# 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

**PEPPERMINT BARK MARTINI 13.75**

vanilla vodka, peppermint bark rum chata

**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

**SUGAR COOKIE MARTINI 13.75**

vanilla vodka, irish cream, amaretto, vanilla sprinkle rim

**MISTLETOE MARGARITA 12.5**

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

**SALTED CARAMEL EGGNOG 12.5**

salted caramel vodka, eggnog, salted rim, whipped cream

**BLOODY CAESAR 13.5**

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 6.25**

BLUE MOON

**DRAFT BEER 7.5**

michelob ultra, double nickel, miller lite, yuengling lager, spellbound IPA, New Trail Crisp Amber

## UPCOMING EVENTS

**Closed Christmas Day!**

**12/28 Comedy Show @ 7PM**

**Closed New Year's Day**

**Happy Hour in the bar  
Wednesday - Friday 4-6PM  
Friday live music!**

## 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



*All produce locally sourced*

*\*\*Hunters Farm Market\*\**

*\*\*Lone Wolf Farm\*\**

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

**\*\* 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. \*\***

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