

LUNCH



For over thirty years, Robin's has been committed to supporting local farms, and using the highest quality natural, organic, and humanely raised products whenever possible.

STARTERS

**Today's Soup**

always vegetarian 8oz / 16oz..... 7 / 10

**Robin's Salmon Bisque**

all time favorite 8oz / 16oz..... 9 / 14  
(contains shellfish)

**Garlic Bread**

cracked wheat sourdough, fresh garlic butter,  
parmesan cheese | 7.5

**Crusted Calamari**

sesame-cabbage slaw, sambal aioli | 14 *gf*

**Grilled Naan Pizzette**

toppings change daily | 13

**Crispy Vietnamese Spring Rolls**

kimchee, chili oil, plum-ginger dipping sauce | 9 *v*

**Meze Plate**

tomato chutney, muhammara, carrot-miso hummus,  
giardiniera, housemade naan | 13 *v*

**Lamb Meatballs**

domestic lamb, spicy romesco, charred fennel,  
fried basil | 13 *(contains nuts)*

**Crispy Brussel Sprouts**

walnut vinaigrette, pine nuts, radish chips  
big rock blue | 13 *vo, gfo*

**Cheese & Charcuterie Plate**

allepia borolo (salami), prosciutto, stepladder  
moonstone (alpine style cow's milk cheese), big rock  
blue cheese, whole grain mustard, giardiniera, spiced  
cashews, fresh fruit, local honey, whole wheat crostini  
| 19.5

SALADS

**Robin's Garden**

mixed greens, local market vegetables,  
sesame-citrus vinaigrette | 8 *vo, gf*  
add big rock blue cheese | 2

**Curried Chicken Salad**

english cucumber, dried cranberry, avocado,  
toasted almond, sprouts, mixed greens,  
sesame citrus vinaigrette | 16 *gf*

**Caprese Salad**

heirloom tomatoes, burrata cheese, jalapeno pesto,  
fresh basil, toasted pistachios, sea salt | 13 *vo, gf*

**Grilled Salmon Salad**

skuna bay salmon, heirloom tomatoes, cucumber,  
broccolini, arugula, preserved lemon yogurt,  
dijon vinaigrette, pickled onions | 22 *gf*

**Strawberry Quinoa Salad**

local strawberries, red quinoa, shaved shallots,  
watermelon radish, toasted almonds, bloomsdale spinach,  
balsamic vinaigrette | 15 *vo*

**Robin's International**

three of our deli salads | 16 *vo, gfo*  
single choice | 8 single app size | 6

SANDWICHES

*our sandwiches are served with garden salad  
or shoestring fries  
(gluten free bread option + \$1)*

**Certified Angus Beef Burger (100% natural)**

vine ripe tomatoes, grilled sweet onions, white cheddar,  
lettuce, bread & butter pickles, aioli, brioche bun | 17 *gfo*  
add blue cheese and sautéed mushrooms | 4  
add avocado | 2

**Falafel**

crispy chickpea fritters, cucumber, tomato,  
pickled red onion, baby gem lettuce  
tzatziki, toasted flat bread | 15 *vo*

**Curried Chicken Croissant Melt**

toasted almonds, swiss cheese, cucumber,  
vine-ripe tomato, lettuce, wheat croissant | 17 *gfo*

**Grilled Chicken Club**

honey smoked bacon, roasted anaheim chili, avocado,  
vine-ripe tomato, butter lettuce, chipotle aioli,  
ciabatta bun | 17 *gfo*

**Grilled Salmon BLT**

skuna bay salmon, pickled red onions,  
tomato, lettuce, honey smoked bacon  
caper-herb aioli, toasted ciabatta | 18 *gfo*

MAINS

**Cauliflower Tempura**

snap peas, carrots, raisins, peanuts,  
panang curry sauce, brown basmati rice | 17 *v*

**Beer Battered Fish Tacos**

local rock cod, shredded cabbage, mango salsa,  
lime crema, chips & salsa | 17 *gf*

**Lamb Burritos**

north indian lamb curry, brown basmati rice, cilantro-mint  
chutney & yogurt filled wheat tortillas;  
cucumber-tomato-red onion salad | 15

**Robin's Chow**

wok-flashed pasta, farmer's market vegetables, garlic,  
ginger and soy; tofu or chicken | 17  
with prawns | 21 *vo, gfo*

**Today's Soup or Salad Combo**

with 1/2 avocado sandwich, lamb burrito  
1/2 curry chicken sandwich, or black bean burrito  
(bb, rice, avo, cheese, sour cream) | 14  
with deli salad or bisque | add 2

*\*maximum two checks per table ensures the best service for all of our guests  
(v) vegan (vo) vegan option available  
(gf) gluten free (gfo) gluten free option available*

Supporting local farms since 1985. Bread & water served upon request. Thank you for dining with us.