

BRUNCH

ECHELLE

Lignes Marines de 20 au Degré

Lignes communes de 25 au Degré

Milles de 0 à 100

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)

Cheese & Charcuterie Board

alle-pia borolo (salami), prosciutto, stepladder moonstone (alpine style cow's milk cheese), big rock blue cheese, whole grain mustard, cornichons, spiced cashews, olives, fresh fruit, lavender crostini | 19

Crusted Calamari

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

Hummus Plate

roasted red bell pepper hummus, crispy chickpeas, harissa paste, toasted lavash | 10 *v, gfo*

Crispy Brussel Sprouts

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

Crispy Vietnamese Spring Rolls

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

SALADS

Robin's Garden

mixed greens, local market vegetables, sesame-citrus vinaigrette | 8.5 *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*

Grilled Salmon Salad

Skuna bay salmon, grilled asparagus, Israeli couscous, bloomsdale spinach, red onions, roasted red bell peppers charred apricot and harissa vinaigrette | 20

Robins International

three of our deli salads | 15 *gfo, vo*
single choice | 8 single app size | 6

ENTREES

Eggs Benedict

cal poly poached eggs, Canadian style bacon, wilted spinach, puff pastry, classic hollandaise, roasted potatoes & summer squash, fresh fruit | 17

Asparagus Benedict

potato & celery root latkes, grilled asparagus, vine ripe tomatoes, Cal Poly poached eggs classic hollandaise | 16

Roasted Chicken Enchiladas

salsa verde, feta & white cheddar cheese, avocado, sour cream, cumin-spiced black beans, brown basmati rice | 17 *gf*

Breakfast Sandwich

honey smoked bacon, avocado, vine ripe tomato, butter lettuce, chipotle aioli, fried egg, toasted brioche bun | 15

French Toast

brioche bread, fresh berries, toasted pecans, vanilla whipped cream, pure maple syrup | 14

Chef's Sunday Omelet

changes weekly on chef's whim | 16-19

Certified Angus Beef Burger (100% natural)

vine-ripe tomato, grilled sweet onions, white cheddar, house sweet pickles, lettuce, aioli, brioche bun | 17 *gfo*
add blue cheese and sautéed mushroom | 4
add avocado | 2

Grilled Chicken Club

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

*the above sandwiches are served with garden salad
OR shoestring fries*

Beer Battered Fish Tacos

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

Spicy Pesto Pasta

wild mushrooms, diced tomatoes, english peas, arugula-jalapeno pesto, cashew cream, cavatappi pasta, shaved parmesan | 18

(v) vegan (vo) vegan option available (gf) Gluten free (gfo) gluten free option available

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**Maximum two checks per table to ensure the best service for all of our guests.*

*\$4 split charge for split entrées. Bread & water served upon request.
Thank you for dining with us.*