

## BRUNCH

ECHELLE

Lignes Marines de 20 au Degré

Lignes communes de 25 au Degré

Milliers de 60 au Degré

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, giardiniera, spiced cashews, fresh fruit, local honey, whole wheat crostini | 19.5

### Crusted Calamari

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

### Meze Plate

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

### Crispy Brussel Sprouts

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

### 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 *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, heirloom tomatoes, cucumber, broccolini, arugula, preserved lemon yogurt, pickled onions | 22 *gf*

### Robins International

three of our deli salads | 16 *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

### Fried Green Tomato Benedict

puff pastry, cornbread crusted fried tomatoes, cal poly poached eggs, avocado, classic hollandaise, roasted potatoes & summer squash, fresh fruit | 17

### 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

### Roasted Chicken Enchiladas

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

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

vine-ripe tomato, grilled sweet onions, white cheddar, bread & butter 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*

### Cauliflower Tempura

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

### Chef's Sunday Omelet

changes weekly on chef's whim

*(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.*