



STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 6.5 / 10

Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 8.5 / 14
(contains shellfish)

Garlic Bread

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

Hummus

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

Cheese & Charcuterie Plate

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

Crusted Calamari

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

Singapore Chicken Sate

dark meat skewers, pickled cucumber salad,
spicy peanut sauce | 13

Crispy Brussel Sprouts

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

Crispy Vietnamese Spring Rolls

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

Grilled Naan Pizzette

toppings change daily | 12

House Pickled Market Vegetables

kimchee, shiitake mushrooms,
bread & butter squash pickles | 7 *v, gf*

SALADS

Beet & Apple

golden & red baby beets, local apples,
toasted walnuts, goat cheese, baby kale,
apple cider vinaigrette | 13 *vo, gf*

Robin's Garden

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

Robin's International

three of our deli salads | 16
single choice | 8 single app size | 5

ENTREES

12 oz All Natural New York Strip

roasted root vegetable hash, charred broccolini,
sherry black pepper cream sauce | 36 *gf*

Prawn Enchiladas

tiger prawns, avocado, white cheddar, tomatillo salsa,
lime crema, cumin black beans,
brown basmati rice | 25 *gf*

Chili Relleno

mexican rice, roasted butternut squash,
charred green onions, cumin spiced black beans,
red mole, lime crema, pickled red onions,
crispy potatoes | 21 *gf, vo*

Half Roasted Jidori Farms Chicken

scaloped sweet potatoes, heirloom baby carrots,
kale chip, roasted chicken jus | 26 *gfo*

Skuna Bay Salmon

carrot-ginger puree, forbidden black rice,
orange fennel salad, local mandarin oranges | 30 *gf*

Robin's Chow

wok-flashed pasta, market vegetables, garlic, ginger,
soy; tofu or chicken | 22
prawns | 26 *vo, gfo*

Butternut Squash & Black Kale Lasagna

butternut squash, kale, portobello mushrooms,
marinara, ricotta, white cheddar,
parmesan cream sauce | 24

Braised Boneless Short Rib

whipped garlic mashed potatoes, charred broccolini
mushroom demi-glace, crispy parsnips | 27 *gf*

CURRIES

Tofu Panang Curry

spicy coconut curry, carrots, snap peas,
kale, silken tofu, toasted cashews,
pickled cucumber salad | 24 *v, gf*
(contains peanuts)

Thai Green Chicken

coconut curry, sugar snap peas, cilantro, jalapenos, kaffir
lime leaf, lemongrass, pickled cucumber salad | 24 *gf*
(contains fish sauce)

*curries served with brown basmati rice

Roghan Josh

North Indian lamb curry, yogurt, tomatoes, green beans,
almonds, yogurt, cilantro-mint chutney,
chapati | 26 *gfo*

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.

*\$4 charge for all split entrées.
bread & water served upon request.*