



## 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 cr ma, cumin black beans,  
brown basmati rice | 25 *gf*

**Chili Relleno**

mexican rice, roasted butternut squash,  
charred green onions, 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 entr es.  
bread & water served upon request.*