

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

Hummus Plate

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

**Crispy Vietnamese Spring Rolls**  
kimchee, chili oil, plum-ginger dipping sauce | 9 v

Lamb Meatballs

Australian 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, mixed olives,  
cornichons, spiced cashews, fresh fruit, local honey  
lavender crostini | 19

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

Strawberry and Quinoa Salad

local strawberries, red quinoa, shaved shallots,  
watermelon radish, toasted almonds, bloomsdale spinach,  
balsamic vinaigrette | 14 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, house sweet pickles, aioli, brioche bun | 17 gf  
add blue cheese and sautéed mushrooms | 4  
add avocado | 2

Falafel

crispy chickpea fritters, cucumber, tomato,  
grilled red onion, baby gem lettuce  
tzatziki, toasted flat bread | 14 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 | 17 gfo

MAINS

Spicy Pesto Pasta

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

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.