

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

Crispy Vietnamese Spring Rolls

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

Meze Plate

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

Lamb Meatballs

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

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*

Caprese Salad

heirloom tomatoes, burrata cheese, jalapeno pesto,
fresh basil, toasted pistachios | 13 *vo, gf*

Grilled Salmon Salad

skuna bay salmon, heirloom tomatoes, cucumber,
broccolini, arugula, preserved lemon yogurt,
pickled onions | 22 *gf*

Strawberry Quinoa Salad

local strawberries, red quinoa, shaved shallots,
watermelon radish, toasted almonds, bloomsdale spinach,
balsamic vinaigrette | 15 *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, bread & butter pickles, aioli, brioche bun | 17 *gfo*
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 | 15 *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 | 18 *gfo*

MAINS

Cauliflower Tempura

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

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.