



Mother's Day 2019 9:30 am – 3:00 pm

Starters

Salmon Bisque - our all-time favorite 8 oz/16 oz.....9/14

French Onion – garlic croutons, gruyere cheese 8oz/16oz..... 7/10 gfo, vo

Salads

Strawberry and Quinoa – local strawberries, red quinoa, shaved shallots, watermelon radish, toasted almonds, bloomsdale spinach, balsamic vinaigrette | 14 vo

Robins Garden – mixed greens, local market vegetables, sesame-citrus vinaigrette | 8 add blue cheese | 2 vo, gf

Lyonnaise – grilled asparagus, shaved red onion, herb goat cheese, crispy prosciutto, mixed greens, frisee lettuce, mustard vinaigrette, poached egg | 14 gf

Appetizers

Deviled Eggs – smoked paprika, crispy bacon, pickled red onions, chives | 9

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

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

Brussel Sprouts – walnut vinaigrette, pine nuts, radish chips, big rock blue cheese | 13 vo

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 | 19.5

Entrees

Eggs Benedict - cal poly poached eggs, canadian style bacon, puff pastry, wilted spinach classic hollandaise | 17

Veggie Quiche – roasted red bell peppers, grilled asparagus, wilted spinach, white cheddar, jalapeno-arugula pesto | 15

Fried Green Tomato Benedict – puff pastry, cornbread crusted fried tomatoes, cal poly poached eggs, avocado, classic hollandaise | 17

Shrimp and Crab Omelet – Dungeness crab, sauteed shrimp, charred broccolini, white cheddar, classic hollandaise | 19

***above dishes served with garlic roasted potatoes, butternut squash & fresh fruit**

Certified Angus Beef Burger – white cheddar, vine-ripe tomato, grilled sweet onions, house sweet pickles, aioli, butter lettuce, brioche bun | 16 add avocado | 2 gfo

***above dishes served with shoestring fries or garden salad**

French Toast – brioche bread, fresh berries, vanilla whipped cream, toasted pecans, maple syrup | 15

Verde Chicken Enchiladas – roasted chicken, tomatillo sauce, cilantro & anaheim chile filled corn tortillas, white cheddar, salsa, avocado, black beans, basmati rice | 17 gf

Beer Battered Fish Tacos - local rock cod, shredded cabbage, mango salsa, lime crema, chips & salsa | 17 gf

Butternut Squash & Black Kale Lasagna – butternut squash, kale, portobello mushrooms, marinara, ricotta, white cheddar, parmesan cream sauce, garlic bread, mixed greens garden salad | 15

Kids

Scrambled Eggs – roasted potatoes, fresh fruit 8

Kid French Toast With Fresh Berries - 10

Cheese Pizza - 7

A.B.J. – Almond butter, jam, fresh fruit - 7

Executive Chef: Sam Chesebro

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www.RobinsRestaurant.com