



STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 7 / 10

Robin's Salmon Bisqueall time favorite 8oz / 16oz..... 9.5 / 14.5
(contains shellfish)**Garlic Bread**cracked wheat sourdough, fresh garlic butter,
parmesan cheese | 7.75**Baked Chevre**herb goat cheese, roasted red bell pepper jam,
pepperoncini, garlic crostini | 14**Cheese & Charcuterie Plate**allepia borolo salami, finocchiona salami,
stepladder moonstone (alpine style cow's milk cheese),
central coast creamery big rock blue cheese,
whole grain mustard, mixed olives, spiced cashews,
fresh fruit, whole wheat crostini | 19.75**Pan d'Oro Artisanal Wheat Bread Basket** | 3**Crusted Calamari**tubes & tentacles, sesame-cabbage slaw,
sambal aioli | 15 *gf***Beef Empanadas**chipotle butternut squash crème,
avocado chimichurri | 13**Singapore Chicken Sate**dark meat skewers, pickled cucumber salad,
spicy peanut sauce | 13.75**Crispy Vietnamese Spring Rolls**kimchee, chili oil, plum-ginger dipping sauce | 9 *v***Grilled Naan Pizzette**

toppings change daily | 13.5

Crispy Brussel Sproutswalnut vinaigrette, pine nuts, radish,
big rock blue cheese | 14 *vo, gfo***House Pickled Market Vegetables**kimchee, shiitake mushrooms,
bread & butter squash pickles | 7.5 *v, gf*

SALADS

Autumn Saladbaby beets, dried figs, goat cheese, spiced pepitas,
baby arugula, roasted butternut squash,
apple cider vinaigrette | 14.5 *gf, vo***Strawberry Quinoa Salad**local strawberries, red quinoa, shaved shallots,
watermelon radish, toasted almonds,
bloomsdale spinach, balsamic vinaigrette | 13 *vo***Robin's Garden**mixed greens, market vegetables,
sesame-citrus vinaigrette | 8.5 *v, gf*
add big rock blue cheese | 2.5**Robin's International**three of our deli salads | 16
single choice | 8.5 single app size | 6.25

ENTREES

12 oz All Natural New York Striproasted garlic mashed potatoes,
bacon braised greens, Italian salsa verde | 42 *gf***Scallops**pan seared scallops, mandarin oranges, baby arugula,
parsnip puree, pomegranate seeds,
charred orange vinaigrette | 34 *gf***Cauliflower Tempura**snap peas, carrots, raisins, peanuts,
panang curry sauce, brown basmati rice | 24 *v***Moroccan Chicken Breast**10oz airline chicken breast, ras el hanout,
saffron rice pilaf, sauteed greens,
roasted bell pepper sherry sauce, apple chutney | 25 *gf***Mild Thai Green Chicken**coconut curry, sugar snap peas, cilantro, kaffir lime leaf,
lemongrass, brown basmati rice
pickled cucumber salad | 25 *gf*
(contains fish sauce)**Salmon**crispy skin skuna bay salmon,
butternut squash puree, roasted brussel sprouts,
citrus fennel salad, charred orange vinaigrette | 33 *gf***Robin's Chow**wok-flashed pasta, market vegetables, garlic, ginger, soy;
tofu or chicken | 23.5 prawns | 27.5 *vo, gfo***Butternut Squash Enchiladas**roasted butternut squash, mushrooms, kale,
achiote enchilada sauce, cashew-avocado crème,
cabbage, cumin black beans, brown basmati rice | 24 *v, gfo***Lamb Shank**birria style braised lamb, cumin polenta,
charred corn, onion, cilantro, lime,
cotija cheese | 37 *gf***Roghan Josh**North Indian lamb curry, yogurt, tomatoes, green beans,
almonds, cilantro-mint chutney, brown basmati rice,
chapati | 28 *gfo*
(contains almonds)

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen or bar. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.

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

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.