

## LUNCH



our town is in a drought. it is imperative we minimize our water use. we are serving bottled water in a recyclable cup @ .40pp upon request, & using disposables where we can.

## STARTERS

### Today's Soup

always vegetarian 8oz / 16oz..... 6 / 9

### Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 7 / 11  
(contains shellfish)

### Garlic Bread

cracked wheat sourdough, fresh garlic butter, parmesan cheese | 6

### Grilled Naan Pizzette

toppings change daily | 10 vo

### Meze Plate

carrot miso hummus, whipped eggplant, preserved lemon chickpeas, olives, roasted garlic, lavash | 11 v, gfo

### Crab and Potato Fritters

saffron red pepper sauce, green beans, baby artichoke, pine nuts | 11

### Crusted Calamari

sesame-cabbage slaw, sambal aioli | 13

### Crispy Vietnamese Spring Rolls

kimchee, chili oil, plum-ginger dipping sauce | 8 v

### Singapore Chicken Sate

dark meat skewers, pickled cucumber salad, spicy peanut sauce | 11

### Artisan 3 Cheese Trio

toasted nuts, local honey, housemade preserves, crostini | 15 gfo

### Pickled Market Vegetables

## SALADS

### Robin's Garden

mixed greens, local market vegetables, sesame-citrus vinaigrette | 7 vo, gf  
add point reyes bleu cheese | 2

### Spring Burrata

fennel, asparagus, marinated artichoke, snap peas, coriander, lemon, olive oil with grilled foccacia | 12 gf v

### Quinoa Tabbouleh

grilled summer vegetables, olives, feta, mixed greens, balsamic vinaigrette | 13 vo, gf  
add chicken breast | 4

### Grilled Togarashi Salmon

baby gem lettuce, radish, carrots, daikon, nori, sesame dressing, crispy glass noodles, water chestnuts, almonds, pickled ginger | 17 gfo

### Curry Chicken

english cucumber, dried cranberry, avocado, toasted almond, sprouts, mixed greens, sesame citrus vinaigrette | 15 gf

### Robin's International vo, gfo

sample three of our deli salads | 14  
appetizer | 5 single | 8

## SANDWICHES

our sandwiches are served with farmer's greens salad or garlic herb fries

### Certified Angus Beef Burger (100% natural)

vine ripe tomatoes, grilled sweet onions, white cheddar, house sweet pickles, aioli, brioche bun | 14 gfo  
sub blue cheese and sautéed mushrooms +3

### Grilled Chicken Club

honey smoked bacon, roasted anaheim, avocado, vine-ripe tomato, butter lettuce, chipotle aioli, ciabatta bun | 14 gfo

### Grilled Vegetable Panini

roasted garlic hummus, tofu, eggplant, roasted red peppers, rye bread | 14 v

### Philly Cheesesteak Panini

swiss cheese, shaved new york roast, caramelized onions, mushrooms, on baguette | 16

### Shredded Pork Banh Mi

kim chee, sambal aioli, pickled shiitake, arugula, grilled baguette | 14

### Today's Soup or Salad Combo

with 1/2 avocado sandwich, 1/2 curry chicken sandwich, lamb burrito, or black bean burrito | 11

### Salmon Bisque or Deli Salad Combo

with 1/2 avocado sandwich, 1/2 curry chicken sandwich, lamb burrito, or black bean burrito | 12

## MAINS

### Grilled Flat Iron Steak

faro, barley, quinoa pilaf, arugula, mushrooms, balsamic reduction | 17 gf  
add blue cheese | 2

### Beer Battered Fish Tacos

local rock cod, shredded cabbage, mango salsa, lime crema, jicama slaw, chips & salsa | 14 gfo

### Lamb Curry Burritos

north Indian lamb curry, brown basmati, cilantro-mint chutney & yogurt filled wheat tortillas; cucumber tomato & red onion salad | 14

### Meyer Lemon and Ricotta Ravioli

sautéed mushrooms, arugula, pine nuts, pesto | 15

### Lettuce Wraps

yakitori beef with peanuts, pineapple chutney, shredded carrot-daikon, bean sprouts, peanut sauce | 14

soy ginger marinated chicken or tofu with pickled shiitakes, daikon, mint, peanuts, pineapple-ginger chutney | 13 vo gfo

### Robin's Chow

wok-flashed pasta, farmer's market vegetables, garlic, ginger and soy | vo, gfo; tofu or chicken | 13 ; prawns | 18

(v) vegan (vo) vegan option available (gf) gluten free (gfo) gluten free option available

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Supporting local farms since 1985. Bread served upon request. Thank you for dining with us.

## KIDS

<b>Pasta Spaghettini</b> marinara, parmesan	6
<b>Cheese Pizza</b> marinara, cheddar & jack cheeses	8
<b>Grilled Chicken Breast</b> fries, vegetables	12
<b>Cheeseburger</b> white cheddar, fries	9

## BEVERAGES

### BEER

Bitburger Driver ( <i>non alcoholic</i> )	5
Red Bridge ( <i>gluten free</i> )	4
Crispin Cider ( <i>gluten free</i> )	5
Crabbie's Ginger Beer ( <i>contains alcohol</i> )	6
Bud Light	4
Corona	5
Trumer Pils	6
Uinta Hoodoo Ale	5
Pinkus Munster Alt ( <i>organic</i> ) 17oz.	9
Lost Coast Tangerine Wheat	5
Firestone 805 Blonde Ale	5

Allagash Saison	6
Schneider Weisse Hefeweizen ( <i>organic</i> ) 17oz.	10
Firestone Double Barrel Ale	5
Sierra Nevada Pale Ale	5
Stone IPA	5
Green Flash West Coast IPA	6
Xinghu Brazilian Black	5
La Fin Du Monde	6
Anderson Valley Oatmeal Stout	5
Chimay Grande Reserve Blue	10

### TEAS

We proudly serve Mighty Leaf artisan crafted whole leaf tea 4.00  
China Mist Organic Black Ice Tea 3.00

#### caffeine free

- Chamomile Citrus
- Organic Mint Melange
- Blossoms & Berries
- Ginger Twist
- Chocolate Mint Truffle

#### less caffeine

- Organic Hojicha Green
- Organic Spring Jasmine
- Jade Oolong
- Verbena Mint
- Chrysanthemum

#### most caffeine

- Organic Breakfast
- Organic Earl Grey

### COFFEE & CHAI

Coffee: Locally roasted fresh ground brewed  
South American blend organic fair trade and  
shade grown 3.00

Chai Latte	3.75
Mocha Chai	4.5
Espresso	2.5 dbl 3.5
Macchiato	2.5 dbl 3.5
Cappuccino	3.5 dbl 4.5
Latte	3.5 dbl 4.5
Mocha	4 dbl 5.5
Awesome Hot Chocolate	3.5
Thai Iced Coffee	3.5
Iced Mocha Float	7

### SODAS, ETC.

Pelligrino (500ml)	4
Pelligrino (750ml)	5
Evian Spring Water (750ml)	5
Blue Sky Cola, Lemon Lime, Diet Coke	
<b>(non fountain. no refills)</b>	3
All Natural Unfiltered Gingerale	4
Dry Lavender Soda	4
Izze Blackberry Sparkling	4
Henry Weinhard's Rootbeer	4
Rootbeer Float	7
Arnold Palmer (1 refill)	3
Homemade Lemonade (1 refill)	3
Strawberry Mint Lemonade	4

