

DINNER



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

Crusted Calamari

sesame-cabbage slaw, sambal aioli | 13

Blue Crab Cakes

mango salsa, pickled onion, creole aioli | 13

Crispy Brussel Sprouts

green peppercorn fondu, sherry vinegar reduction | 10 gfo

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 Cheese Trio

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

Pickled Market Vegetables

chef's selection of three | 6 v, gf

SALADS

Robin's Garden

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

Winter Green

watercress, braised endive, chicory, grilled radicchio,
citrus, radish | 11 v, gf

Roasted Squash & Spinach

red quinoa, crispy shallots, pumpkin seeds,
walnut vinaigrette | 10 v, gfo

Robin's International vo, gfo

sample three of our deli salads | 14
single choice | 8 single app size | 4

ENTRÉES

Chateau Top Sirloin

grilled 8oz, poblano mashers, baby turnips, cauliflower,
chimichurri | 29 gf

Moroccan Spiced Grilled Salmon

saffron rice pilaf, snap peas, green beans, garden peas,
smoked paprika butter | 27 gf

Wild Prawn Enchiladas

Mexican White Prawns, avocado, white cheddar,
tomatillo salsa verde, lime crema, cumin black beans,
brown basmati rice | 22 gf

Grilled Salmon Creek Pork Loin

ham hock cornbread stuffing, brussel sprouts, baby beets,
Ancho chili BBQ sauce | 26 gfo

Tandoori Chicken

yellow dahl, broccoli, pineapple-ginger chutney,
cilantro mint-chutney, cumin basmati | 25 gf

Grilled Mahi-Mahi

bean cassoulet, spicy chorizo, clams, wilted greens | 27 gf

Braised Lamb Shank

roasted fingerling potatoes, winter greens, orange
gremolata, lamb jus | 27 gf

Pan Seared Muscovy Duck Breast a l'orange

braised caraway cabbage, salt roasted carrots, blood
orange, orange duck jus | 27 gf

Butternut Squash & Black Kale Lasagna

portabello mushrooms, parmesan, ricotta, mozzarella,
house marinara | 21

Corn & Black Bean Relleno

quinoa, roasted poblano, papas fritas, smoked cashew
mole, lime crema, pickled onion | 21 vo, gfo

Robin's Chow

wok-flashed pasta, farmer's market vegetables, garlic,
ginger and soy; tofu or chicken | 17 ; prawns | 22 vo, gfo

CURRIES

Roghan Josh

medium spicy north Indian lamb curry of yogurt,
tomatoes, green beans, almonds; yogurt,
cilantro-mint chutney, chapati | 22 gfo

Tempeh Korma

mild indian coconut curry with market vegetables,
toasted cashews, golden raisins; yellow dahl, chapati,
fruit and cilantro-mint chutneys | 20 v, gf

Malaysian Chicken

spicy yellow coconut curry, toasted coconut, sugar
snap peas, pickled cucumber salad | 20 gf

Thai Green Chicken

medium spicy coconut curry, sugar snap peas, cilantro,
kaffir lime leaf, lemongrass, pickled cucumber salad | 20
gf

Chutney Plate

fruit & cilantro-mint chutneys, yogurt, & chapati | 4

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

KIDS

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| Quesadilla | 5 |
| Spaghetini butter, parmesan | 6 |
| Spaghetini Marinara parmesan | 6 |
| Cheese Pizza | 8 |
| Grilled Chicken Breast french fries & seasonal vegetable | 12 |

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 |

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| 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
- Wild Blossoms & Berries
- Ginger Twist
- Chocolate Mint Truffle

less caffeine

- Organic Hojicha Green
- Organic Spring Jasmine
- Organic 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

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|-----------------------|-------------|
| 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.

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|--------------------------------------|---|
| Pelligrino (500ml) | 4 |
| Pelligrino (750ml) | 5 |
| Evian Spring Water (750ml) | 5 |
| Blue Sky Cola, Lemon Lime, Diet Coke | |
| (non fountain. no refills) | 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 |
| Housemade Lemonade (1 refill) | 3 |
| Housemade Pomegranate Lemonade | 4 |