

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,
olive tapenade, roasted garlic, lavash | 11 v, gfo

Crusted Calamari

sesame-cabbage slaw, sambal aioli | 13

Blue Crab Cakes

mango salsa, pickled onion, creole aioli | 13

Sage Ricotta Gnudi

butternut squash velouté, pickled cranberries,
pea tendrils, brown butter | 10

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

Baby Beet

goat cheese, pistachio granola, baby kale, citrus,
orange vinaigrette | 12 vo, gfo

Roasted Squash & Spinach

red quinoa, cranberries, 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

14oz Kansas City New York Steak

shiitake mushrooms-potato croquette, grilled rapini,
caramelized onions, tarragon butter | 34 gfo

Togarashi Salmon

miso-shiitakes, cilantro rice, bok choy, green beans,
orange vinaigrette | 27 gf

Slipper Tail Lobster Enchiladas

lime crème, avocado, white cheddar, tomatillo salsa verde,
cumin black beans, brown basmati rice | 22 gf

Grilled Pork Loin

all natural, apple-sage stuffing, golden beets,
caramelized apples, apple butter sauce | 26 gfo

Roast Chicken & Dumplings

heirloom carrots, leeks, peas, spinach,
herb scented broth | 25 gfo

Market Catch

fresh fish, & or shellfish | mp

Japanese Scallops & Shortribs

creamed parsnip, black lentils, cipolini onions,
autumn greens, red wine sauce | 27 gf

Moroccan Duck Breast

saffron & dried fruit wild rice, radish shoots,
pineapple-ginger chutney | 26 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

Pad Thai

cabbage, bok choy, scallion, bean sprouts, egg, tamarind,
peanuts, rice noodles; atsu-age tofu | 17 ;
prawns | 23 vo, gf

Robin's Chow

wok-flashed pasta, farmer's market vegetables, garlic,
ginger and soy; tofu or chicken | 17 ; prawns | 23 vo, gfo

CURRIES

Roghan Josh

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

Tempeh Korma

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

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

Chutney Plate

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

KIDS

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

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

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	
(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 Basil Lemonade	4