



eat local. eat well.



**Bethesda Restaurant Week January 11th-20th
3 courses for \$36**

Please ask your server for Wine pairings –* No food substitutions*

Local Greens

Burrata Salad | Arugula | Pumpkin Seeds | Dried Cranberries |
Lemon Olive Oil

From the Kitchen ~ Choice of

Roasted Half Chicken | Mustard Greens | Cornbread | Pepper Jelly
Short Rib | Garlic Grits | Roasted Cauliflower Gremolata | Red Wine Sauce
Artic Char | Chickpea Succotash | Chorizo |
Wilted Arugula

Sweet Ending

Fried Cookie Dough Bites

Chocolate Chips | Bethesda Honey

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www.CoopersMillRestaurant.com

Phillip Lendenbaum – General Manager

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Executive Chef – Chris Estrada