



eat local. eat well.



**Bethesda Restaurant Week January 11th-20th
2 courses for \$21**

Local Greens

Baby Kale Caesar | Baby Kale | Romaine | Garlic Croutons |
Shaved Parmesan

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

5151 Pooks Hill Rd. Bethesda, Maryland 20814

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www.CoopersMillRestaurant.com

Phillip Lendenbaum – General Manager

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Executive Chef – Chris Estrada