

PRESS RELEASE



For immediate release
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JACKIE'S RESTAURANT TO CLOSE

January 5, 2016 Jackie's Restaurant, a Silver Spring institution for over 11 years, plans to close on or about March 31, 2016. Opened in 2004 by co-owners Jackie Greenbaum and Patrick Higgins, Jackie's was the first chef-driven "farm to table" restaurant to open in Silver Spring's history. Coinciding with the incipient revitalization of Silver Spring, Jackie's opened the same year as Discovery Communications new world headquarters and the American Film Institute—all signaling a new era for the region. Its arrival marked a turning point for Silver Spring as it garnered attention as a dining destination, in part due to its initial affiliation with James Beard award winning chef Ann Cashion.

"Jackie's has been and always will be my proudest achievement," said Jackie Greenbaum. "Not just for its brilliant food and atmosphere—which is pretty badass—but for the community it created in Silver Spring." The bar and restaurant has become a home away from home for many Silver Spring and Takoma Park residents, and has hosted many memorable events. In 2005 it held the premiere reception for the academy award winning film "Crash," with director and cast in attendance. In 2007, it was the home of the AFI's SilverDocs hospitality center, ending with a blowout block party for Mayor Marion Barry's documentary film, which included a performance by legendary DC go-go band Trouble Funk. Additionally, Jackie's has received consistently high critical praise over its many years of operation.

"At this juncture, I'd like to recognize the talented chefs that made Jackie's what it is: Sam Adkins, who's fresh and delicious cooking gave us our initial identity; Diana Davila-Boldin, who added a unique international flair; and finally, Adam Harvey, who elevated us to a whole new level. I'd also like to extend my thanks to all the staff over all the years who made Jackie's so special."

The closure is intended to coincide with the opening of Greenbaum's upcoming Italian restaurant, Little Coco's, due to open in Petworth DC in the spring. Chef Adam Harvey will be the Executive Chef, serving modern Italian cuisine ranging from creative pizzas to regional dishes. Most of the kitchen and service staff from Jackie's will relocate to Little Coco's.

During the final 3 months of operation, Jackie's plans to take a culinary walk down memory lane, revisiting many of its iconic dishes. The list will include mini-Elvis burgers, pork riblets, "perfect" nachos, skillet fried chicken, truffled cheese fries and numerous others. Additionally, it plans pop-in guest chef appearances. An announcement detailing menu items, special chef events and closing party will be forthcoming.

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