

CHAPLIN RESTAURANT

Chaplin, a film noir Journey into early 1920's Japan and Shanghai when muted films were welcomed globally to embrace and unify separation thru emotion, expression, comedy, originality, risk, sorrow and entertainment. Charlie Chaplin was the pioneer of this movement. This is his story told by us the only way we know how!

Playful First Impressions

\$8.00

Spicy Noodle salad

Ramen noodles blanched, chilled and marinated in a house made spicy chili oil topped with slow roasted and candied cashews, julienned scallions and pickled ginger.

Pickled Salad

House made spicy white pearl onions, sweet pickled ginger and sweet pickles atop of local arugula served with local house made sweet vinegar.

Pickled Fruit Salad

Spicy Pickled Watermelon and togarashi, sweet pickled pineapple, star anise, sesame seeds and cilantro topped with house made banana chips.

Papaya Salad

Ripe green papaya, red Bermuda onion, English cucumber and minced ginger tossed in Nam Pla, and togarashi vinaigrette and served atop butter lettuce cups.

Soba Noodle Salad

Soba noodles blanched, chilled, tossed with shaved carrots, shaved Zucchini, shaved Broccoli stems, and fresh bean sprouts tossed in Soy vinaigrette. Served with tempura fried Soft Shell crab

Drunken Master Dumpling Shooters
(3 shots per order choose all 3 or 3 of the same)

ADULT ONLY

\$9.00

“Whiskey A Go Go”

Japanese Whiskey, hot pork dumpling and cold lemon emulsion.

“Blood & Sand”

Japanese Scotch Whisky, Cherry Brandy, Orange Peel, Hot Beef Dumpling.

“Cold War”

Old Tom Gin, Pimms, Ginger, Cucumber, Lemon, and Cold Shrimp Dumpling.

Drunken Masters

ADULT ONLY

\$12

Night & Day

28 day Dry Aged NY Strip (soaked in Yamizake 12 year old Scotch for 7 days) ground and mixed with roasted shitakes, porcini and oyster Mushrooms, lightly marinated in roasted garlic, fresh scallions and ginger with a hint of Mirin and Shoyu.

Swine & Wine

Ground pork Marinated in ginger, garlic and scallion. Tossed in Shoyu and Mirin house Derby.

Smoke Stacks

Ground Chicken, made green curry, coconut milk, lemongrass, ginger and cilantro Pechuga-Mezcal and Rothman Peach Liqueur mixed with house.

Master Dumplings

\$8.00

Beef And Mushroom

28 day Dry Aged NY Strip ground and mixed with roasted shitakes, porcini and oyster Mushrooms, lightly marinated in roasted garlic, fresh scallions and ginger with a hint of Mirin and Shoyu.

Pork & Ginger

Fresh ground pork Marinated in ginger, garlic and scallion. Tossed in Shoyu and Mirin.

Spicy Vegetable & Basmati

Basmati rice cooked to perfection mixed with fresh chopped broccoli, chopped Mustard greens Stems, Scallion, Ginger, Garlic, Generously marinated in our House made Sam Bell, Shoyu and Mirin.

Crab and Sausage

Local Maryland Crab meat and house made five spiced Chinese Sausage mixed with ginger and scallions.

Chicken

Fresh Ground Chicken mixed with house made green curry, coconut milk, lemongrass, ginger and cilantro.

All served with choice of Cane Sugar/Shoyu (sweet soy with ginger and sesame), House made Sambel (Korean hot chili paste/ hinted of sweet rice wine), Spicy Miso (Red Miso/Togarashi/ Mirin), Ten Tsuyu (Mirin/Daikon), And our 21 over only drunken ginger (Japanese Whiskey/ginger/togarashi).

All served Pan Fried, Steam or Hanhan (half and half).

Ramens

Add ons: Tofu \$3.00, Chicken \$4.00, Pork Belly \$4.00, Asian Duck confit \$5.00

“In the Park”

\$10.00

Porcini Broth, Asparagus, Onions, Carrots, Local Mushrooms

“Shanghaied 1915”

\$11.00

Vegan Dashi Broth, Pickled Veg, Fried Tofu, Sesame Seeds

“A Woman of the Sea”

\$12.00

Mussel Dashi Broth, PEI Mussels, Chili Flakes and Mustard Greens.

“The Masquerader”

\$12.00

Coconut Chicken Broth, Chicken Breast, Mustard Greens, Soft Boiled Egg and Pickled Ginger

“Tango and Tangles”

\$12.00

Shoyu Broth, Sesame Chicken, Soft Boiled Egg, Mustard Greens and Chili Oil.

“Triple Threat”

\$13.00

Duck Miso Broth, Duck Breast, Soft Boiled Egg, Scallions and Pickled Ginger.

“The Knockout”

\$13.00

Tonakatsu Broth, Pork Shoulder, Soft Boiled Egg, Scallion, Pickled Ginger.

FAMILY STYLE ROASTS

Served with rice, seasonal vegetables and noodle salads.

\$MP

Whole Baby Pig for 6 to 8

Small Goat for 6 to 8

Small Lamb for 6 to 10

HAPPY ENDINGS

Cashew Butter Mousse

\$7.00

Graham cracker crumble and sesame chocolate

Green Tea Ice Cream

\$7.00

Panko crusted lychee fruit

Adult Root Beer Float

\$10.00

(available without alcohol \$6.00)

Dark Rum, Main Root- Root Beer, Velvet Falernum Ice cream, brandied cherry drizzle.

Chefs Daily Selection

\$7.00