

# Bulls & Bears

## Opening Bell

### Maryland Crab Dip

Creamy cheese blend folded with lump crab & Old Bay served with warm baguettes. 14

### Chicken Quesadilla

Cheese blend with blackened chicken, sauteed peppers & onions on flour tortilla. Served with pico and sour cream. 11

### Fried Cheese Curds

Fried golden brown and served with honey mustard horseradish dip. 9

### Chicken Wings

Spun in your choice of Old Bay, buffalo, BBQ, Thai chili or Jerk. 7/13

### Meat & Cheese Basket

Lebanon Bologna, havarti, Munster & gouda cheese cubes with spicy mustard. 11

### Pita Carnitas

Loaded pita with pulled pork, pico, Jalapeno slices & a chive creme fraiche. 12

### Crab Pretzel

Warm Pretzel, melted cheese & lump crab nestled on Old Bay cream sauce. 7/12

### Pork Belly Tacos

Maple Braised pork belly on mixed greens topped with slaw. 12

### Fish Tacos

Blackened cod on mixed greens with pico & chipotle ranch sauce. 11

### Sweet Potato Waffle Fries

fried golden brown and served with cinnamon sage honey butter. 9

### Shrimp Tempura

Fried golden brown and served with Zing Zang cocktail sauce. 12

### Hummus Dip

Served with warm baguette, carrots, celery & cucumber. 8

### Thai Chicken Lettuce Wrap

Sprouts, carrot hay & grilled chicken. Finished with peanut sauce & sweet Thai chili dip. 10

## Soups

French Onion 8

Soup Of The Day 5/6

Maryland Crab 7/8

## Bull Market

Served with chips. Condiments available upon request. Add sunny side egg for \$1

### Common Stock

Angus beef, cheddar cheese & applewood smoked bacon. 12

### The Truffle

Angus beef, bleu cheese, mixed green, tomato, truffle infused aioli. 13

### The Merger

Angus beef, petite crab cake, cheddar & Old Bay cream sauce. 14

### IPO

Bison, provolone, sauteed onions & mushrooms. 13

### The Boar

Angus beef a top sliced pork belly & cheddar cheese. finished with BBQ. 14

## Salad Report

### Hub City

Mixed greens, carrots, tomato, red onion, cucumber, Bacon crumbles & cheddar jack cheese. House dressing. 9

### The Hedge

Iceberg wedge, bacon, bleu cheese, red onion, egg, tomato. 10

### Pistachio Salmon

Spinach, cranberries, bleu cheese topped with pistachio encrusted salmon. House dressing. 16

### Southwest

Mixed greens, cheddar jack cheese, avocado, pico, tortilla strips with blackened chicken. Chipotle ranch dressing. 15

### Dressings

Mango Pistachio Honey Lime, Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Honey Mustard, Thousand Island & Raspberry Vinaigrette. (Extra dressing .50)



# Bulls & Bears

## Sandwiches

All sandwiches served with chips

### Pulled Pork

Our signature pulled pork BBQ on a corn dusted kaiser roll. 9

### Smoked Meatloaf

A generous slice of meatloaf served open face on wheat berry bread. Finished with demi glace. 14

### Classic Reuben

Corned beef with Swiss cheese, sauerkraut & 1000 Island dressing on rye. 12

### Blackened Chicken

Chicken breast topped with cheese, fresh jalapenos, lettuce & tomato on a brioche bun. 12

### Cajun Dusted Cod

Dredged in cajun flour and fried golden brown. Served on a bed of lettuce & tomato on a corn dusted kaiser roll. 10

### Market Dip

Hickory smoked beef brisket, smoked onions, provolone cheese on a toasted bun. Served with hickory au jus. 14

### Golden Share Melt

Roasted turkey breast, Swiss cheese, spinach, cranberry relish & honey horseradish sauce. 11

### Farmers Market Wrap

Flour tortilla, hummus, rice, spinach, tomato, red onion & sauteed mushrooms. 10

### CEO Crab Cake

Maryland style jumbo lump cake, lettuce, tomato & Old Bay tartar on a brioche bun. 14

### Bear Club

White toast, turkey, ham, American cheese, lettuce, tomato, bacon & mayo. 11

## Mutual Funds

### Add-ons or stand alone sides

French fries, sweet potato waffle fries, mac & cheese, coleslaw, broccoli, sauteed green beans, vegetable medley & side salad. 4

## Refreshments

### Coca-cola Products

Bottomless coke, diet coke, sprite, ginger ale, Mr. Pibb, raspberry tea & iced tea. 2.5

Draft Root Beer 3

Coffee & Hot Tea 3

## Traders Rooms

Ask for availability and pricing

### The Bull Pen

This space holds up to 40 people seated and features a full bar. Tables can be removed for cocktail style events.

### Boardwalk & Park Place

Great for board meetings. This room can be divided into 2 separate rooms.

### Potomac Walk

The main level courtyard area is great for weddings and larger corporate functions. Seated, this space can hold 100 guests.

### The Mezz

Our stunning mezzanine overlooks the Potomac Walk and can accommodate 55 people seated comfortably.

### Outside Catering

In need of a caterer? Please email us at [bullsandbears38@gmail.com](mailto:bullsandbears38@gmail.com) for more information.

## Our Story

### Restaurant & Hagerstown History

Formally Tristate Electrical Supply, the building was a quintessential landmark of the Hagerstown Commercial Core Historic District. During the late 19th century, Downtown Hagerstown became the leading producer of furniture, organs and other products. This economic boom was caused by total redevelopment and transformation of the downtown commercial area during that period. As a major railroad center, Hagerstown maintained a stable economic situation during the Great Depression. Bulls and Bears was opened in the fall of 2008 by Jone and Don Bowman. After purchase of the building, no stone was left unturned to return the building to its original luster through years of labor.

