



Bulls & Bears

— DOWNTOWN EATERY —

appetizers

Maryland Crab Dip <i>with Toasted Baguette</i>	14	Crab Pretzel <i>Warm pretzel, melted cheese & lump crab nestled on old bay cream sauce.</i>	7/12
Crab Fries <i>Fries tossed in old bay loaded with cheese sauce, pico, crab meat, shredded cheddar jack</i>	14	Mussels Ⓞ <i>White wine, pesto, garlic, served with toast points</i>	12
Nachos Grande <i>Corn tortilla, cheese sauce, pico, cilantro, shredded cheddar jack, fresh jalapenos add crab 6\$, Shrimp 5\$, chili lime chicken, 3\$</i>	11	Chili Lime Wings Ⓞ <i>marinated and grilled chili lime wings, served with shishito peppers</i>	10
Thai Chicken Lettuce Wrap Ⓞ <i>sprouts, carrot, grilled chicken. finished with peanut sauce & sweet thai chili</i>	10	Catfish Taco <i>Deep fried catfish, pepper slaw, chipotle aioli</i>	10
Shrimp Toast <i>smoky jumbo shrimp, sundried tomato, confit garlic, atop toasted baguette, finished with sherry butter sauce</i>	12	Fried Pickle Spears <i>Served with ranch dipping sauce</i>	10
Chicken Wings Ⓞ <i>Spun in your choice of honey old bay, buffalo, chipotle BBQ, carolina, spicy garlic & herb</i>	8/14	Sweet Potato Waffle Fries <i>Bourbon Carmel Sauce & Apple butter</i>	10
		Pork Belly Lettuce Wraps <i>Pan seared pork belly, carrots, alfalfa sprouts, bib lettuce, spicy honey sauce</i>	12

soup & salad

Soup of the Day <i>Ask your server</i>	4/6	Classic Caesar Salad <i>house made caesar dressing</i>	11
French Onion Ⓞ	7	Guacamole Salad <i>Mixed greens, cheddar jack cheese, avocado, onion, roasted red peppers, tortilla strips with chili lime chicken. chipotle ranch dressing.</i>	15
Chicken, Apple & Gorgonzola Ⓞ <i>Spinach, gorgonzola crumbles, spicy candied pecans and grilled chicken, apple cider vinaigrette</i>	15	Pistachio Salmon <i>Spinach, cranberries, bleu cheese topped with pistachio encrusted salmon. House dressing.</i>	16
Chef's Cobb Ⓞ <i>Grilled chicken, lettuce, tomato, onion, avocado, cucumber, fried corn, pickled beans, egg, blue cheese, gorgonzola vinaigrette.</i>	15	Dressings <i>Mango Pistachio Honey Lime, Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Honey Mustard, Thousand Island & Raspberry Vinaigrette. (Extra dressing .50)</i>	

Burgers

All All burgers are served with chips. Add \$2 to substitute fries or sweet potato fries. .

Big Apple Burger <i>Angus beef, cheddar cheese & apple wood smoked bacon, spinach and apple butter</i>	14	IPO <i>Bison, provolone, sauteed onions & mushrooms.</i>	16
Patty Melt <i>Balsamic onions, swiss cheese, 1000 island, bacon, marble rye</i>	14	Portabella burger Ⓞ v <i>Marinated portabella, mozzarella cheese, balsamic onions, tomato, pesto on gluten free roll</i>	14
The Merger <i>Angus beef, petite crab cake, cheddar & Old Bay cream sauce.</i>	16	Bacon Wrapped Salmon Burger <i>Ground salmon wrapped with apple wood bacon topped with BBQ sauce, lettuce tomato</i>	16

Sandwiches

- Pastrami Rueben** 12
Pastrami with Swiss cheese, house made apple kraut & 1000 Island dressing on rye.
- Golden Share Melt** 12
Roasted turkey breast, swiss cheese, spinach, cranberry relish & honey horseradish sauce.
- CEO Crab Cake** 14
Maryland style jumbo lump cake, lettuce, tomato & Old Bay tartar on a brioche bun.
- Bear Club** 11
White toast, turkey, ham, American cheese, lettuce, tomato, bacon & mayo.
- Chicken sandwich** 12
Choose fried, blackened, chili lime, or grilled chicken lettuce tomato bacon
- Crab madame** 14
Classic french grilled cheese with a with a twist, ham, crab, swiss, battered bread topped with sunny egg & Old bay Cream
- Fried Mortadella Sandwich** 11
Pan fried mortadella (Bologna), pickles, onion, and whole grain mustard on rustic White Bread
- Grilled Meatloaf Sandwich** 12
Grilled meatloaf, bacon, crispy onions, BBQ sauce on brioche roll
- Pork Belly BLT** 12
Pan seared pork belly, lettuce, tomato, avocado, horseradish mayo, on a brioche bun

Entrees

- Apple Butter Salmon** GF 23
Pan seared salmon, topped with apple butter and spicy pecans, jasmine rice, veg du jour
- Chicken Baltimore** 23
Flour dusted chicken breast topped with jumbo crab finished with old bay cream sauce, served with mash potato, veg du jour
- Crab Cakes** 26
Maryland style jumbo style crab cakes, veg du jour
- Bulls & Bears ribeye** GF 26
Finished with demi glace and served with roasted potatoes, veg du jour
- Chicken Pot Pie** 16
Winter veg mix in chicken gravy in golden puff pastry bowl
- Blackened Shrimp & Grits** 18
Blackened jumbo shrimp, chef's Low Country grits topped with sunny egg, crispy onions
- Portabella Napoleon** GF v 18
stacked marinated portabella, balsamic marinated onions, tomato, mozzarella, basil pesto, served with rice
- Blackened Chicken & Shrimp** 22
Penne pasta, with cajun cream sauce
- Fish & Chips** 20
Catfish deep fried golden brown, topped with spicy candied pecans, served with french fries & pepper slaw
- Chili Lime Chicken Bowl** 18
Chili lime chicken thigh, jasmine rice, peppers, onions, avocado, tortilla shell
- Veggie Primavera** v 18
Seasonal Veg over fettuccini, pesto white wine sauce
- Old Bay Seafood Scampi** 24
Old bay dusted shrimp, jumbo crab, fettucine pasta, scampi sauce
- Meatloaf** 16
Our signature meatloaf served over mash potato and Veg du jour.
- Steak of the Week** market price
Ask your sever about our steak special this week
- Pork Belly & Grits** 18
Pan seared pork belly, low country grits, veg du jour, firecracker onions



Brunch

Saturday

We will be offering a limited Brunch menu on Saturdays 11-2

Sunday

Our Sunday brunch 11-3
full brunch menu, bloody marys and Mimosas



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.