

THE POTOMAC STREET JOURNAL

BULLS & BEARS - LUNCH - VOL CCL15

OPENING BELL APPETIZERS

★ **Thai Chicken Lettuce Wraps** (GF)
Hydro Bibb Lettuce/Grilled Chicken Breast, Carrots, Sprouts/Peanut and Thai Dipping Sauces | 10

Chicken Quesadilla
Sautéed Peppers and Onions/Cheddar Jack Cheese | 11

Maryland Crab Dip
Jumbo Lump Crabmeat/
Toasted Baguette | 14

★ **Crab Pretzels**
Melted Cheeses/Lump Crab Meat/Old Bay Cream Sauce | 12 (single 7)

Wall Street Wings (GF)
Choice of Apple Chipotle BBQ/Bufalo/
Sweet & Sour/Old Bay
Half Dozen 7 | Dozen 13

Nacho Index (GF)
Corn Tortillas/Housemade Cheese Sauce/
Pico de Gallo/Barbeque Pulled Pork | 11

★ **Fried Dill Pickles**
Fried Golden Brown/Ranch | 9

Crab Fries
Old Bay Spiced Fries/Crabmeat/Melted Cheese/Bacon/Pico de Gallo | 12

Pittsburgh Pierogi's
Monterey Cheddar Jack Cheese/
Sautéed Onions/Whole Butter | 10

Pesto Mussels
One Pound/Pesto Cream Sauce/
Toasted Baguette | 11

← 22-51
WALL ST

SOUP & SALAD REPORT

Salad Dressings: Mango Pistachio Honey Lime, Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Honey Mustard, Thousand Island, and Raspberry Vinaigrette

Soup of the Day 4 cup | 5 bowl

French Onion Soup
Hearty Beef Broth/Caramelized Onions/
Croutons/Melted Cheese | 7

Maryland Crab Soup (GF)
Traditional 6 cup | 7 bowl

★ **Hub City Salad** (GF)
Blackened Chicken/Crisp Romaine/Carrots/
Tomatoes/Bacon/Cheddar Jack Cheese/Red
Onion/Cucumber/Famous House Dressing | 12

Classic Caesar Salad (GF)
Crisp Romaine/Shaved Parmesan | 10

Strawberry Spinach Salad (GF)
Grilled Chicken Breast/Strawberries/Goat
Cheese/Almonds/Raspberry Vinaigrette | 13

Potomac Street Salad (GF)
Traditional Cobb/Chicken/Avocado/Applewood
Bacon/Bleu Cheese/Red Onion/Egg/Tomato/
Crisp Romaine/Bleu Cheese Dressing | 14

Sweet Pitt Salad (GF)
Crisp Romaine/Diced Tomatoes/
Cucumber/Hard Boiled Egg/Sweet Potato
Fries/Sirloin Steak/Ranch Dressing | 15

★ **Pistachio Salmon Salad** (GF)
House Cut Salmon/Bleu Cheese Crumbles/
Cranberries/Pistachios/Baby Spinach/Bleu
Cheese Dressing | 16

+ **Substitute Shrimp or Salmon 4**

BURGERS*

Served with Lettuce, Tomato, Chips and a Pickle Spear. Burgers are ½ Pound.

Angus Beef Burger | 9

100% Natural Turkey | 10

Bison Burger | 14

+ Add French Fries | 2

+ Add Sweet Potato Fries | 2.5

+ Add Onion Rings | 3

Available Options 90¢ each:

Cheddar, Swiss, American, Pepperjack, Bleu Cheese, Sautéed Onions, Peppers, Mushrooms, Jalapeno, Avocado, or Applewood Bacon

BULL STUFFERS*

{ Signature Stuffed
Angus Burgers }

Bacon and Cheddar | 13

Stuffer of the Day | 13

(GF) - Gluten Free Item

★ - Blue Chip Plates

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



38 S. Potomac Street
Hagerstown, MD 21740
(301) 791-0370
www.bullsandbears.biz

Our Story

RESTAURANT AND 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.

SANDWICHES

All Sandwiches served with chips and a pickle spear.

★ Blackened Fish Tacos

Soft Flour Tortillas/Chipotle Aioli/
Cabbage/Carrots | 10

Rally Wrap

Grilled Portabella Mushroom/Feta/
Roasted Red Pepper/Red Onion/Lettuce/
Tomato/Pesto/Tortilla | 10

Golden Share Melt

Lean Turkey/Cranberries/Melted Swiss/
Baby Spinach/Wheat Berry/Honey-
Horseradish | 11

The Rachel

Lean Turkey/Swiss Cheese/Sauerkraut/
Russian Dressing/Marble Rye | 11

Chicken Caesar Wrap

Grilled Chicken/Crisp Romaine/
Parmesan Cheese/House Made Caesar/
Tortilla Wrap | 10

The Veggie Junk Bond

Chipotle Aioli/Avocado/Cucumber/
Shredded Carrots/Sprouts/Tomato/Red
Onion/Red Pepper/Tortilla | 9

"In the Black" Chicken Sandwich

Blackened Chicken Breast/Bleu Cheese/
Buffalo Tanglers/Ciabatta | 9

The Bear Club

Classic Triple Stacked Club/Turkey/
Ham/American Cheese/Bacon/Lettuce/
Tomato/Mayo | 9

N.Y.S.E. Rieben

Lean Corned Beef/Swiss Cheese/Sauerkraut/
Russian Dressing/Marble Rye | 11

C.E.O. Crab Cake Sandwich

Maryland Style/Tartar Sauce | 14

★ Three Little Pigs

House Smoked Pork/Ham/Applewood
Bacon/Fried/Swiss/Ciabatta | 11

College Fund

Classic Grilled Cheese/Chicken Fingers/
Onion Tanglers/Barbeque Sauce | 10

★ Smoked Pulled Pork

House Smoked Pork/Apple Chipotle
Barbeque/Ciabatta | 10

Pork Tacos

Soft Flour Tortillas/Cabbage/Carrots/
Sautéed Onions | 10

★ Crab Melt

Jumbo Lump Crabmeat/English Muffin/
Cheddar/Tomato | 14

Pesto Chicken Sandwich

Grilled Chicken Breast/Basil Pesto/Swiss/
Lemon Aioli | 10

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WALL ST

MAIN AGENDA

All entrees include a fresh garden salad

★ Chicken Baltimore

Flour Dusted Chicken Breast/Lump
Crabmeat/Old Bay Cream Sauce | 16

Open Face Smoked Meatloaf

Toast Points/French Fries/
Brown Gravy | 14

Fish and Chips

Beer Battered Cod/French Fries/
Tartar Sauce | 13

Park Place Penne

Choose from Italian Gravy or Alfredo | 13
+ Add Fresh Vegetables | 2
+ Add Grilled Chicken Breast | 4
+ Add Shrimp | 7
+ Add Salmon | 7

VEGETARIAN

Rally Wrap

Grilled Portabella Mushroom/Feta/
Roasted Red Pepper/Red Onion/
Lettuce/Tomato/Pesto/Tortilla | 10

The Veggie Junk Bond

Chipotle Aioli/Avocado/Cucumber/
Shredded Carrots/Sprouts/Tomato/
Red Onion/Red Pepper/Tortilla | 9

★ Eggplant Wrap

Roasted Eggplant & Bell Pepper/Spinach/
Tomato/Red Onion/Lemon Aioli \$10

★ SATURDAY ★ Evening Special

House Smoked Prime Rib
14 ounce/Au Jus | 24

COMPLEMENTS

Sweet Potato Fries (add \$2.5)

French Fries (add \$2)

Cole Slaw (add \$2)

Onion Rings (add \$3)

Fresh Fruit (add \$2)

Caesar Salad (add \$3)

Applesauce (add \$2)

Mac N' Cheese (add \$2)

DRINKS

Old Dominion

Draught Root Beer

Made with honey and natural
ingredients. Caffeine Free | 3.5

Seattle's Best Coffee | 3

Soft Drinks (Free Refills)

Coca Cola, Mr. Pibb, Diet Coke, Sprite,
Powerade Mountain Blast, Ginger Ale | 2.5

Fresh Brewed Ice Tea and Lemonade | 2.5

Raspberry Tea | 3.5 (One Free Refill)

CLASSIFIEDS

For Sale - Glassware

Bulls and Bears Can Glass \$4

For Rent

"The Bullpen"

*Our downstairs private bar, which
accommodates up to 50 guests.*

*Featuring stone walls and original wood
rafter ceilings.*

"The Mezzanine"

*Our upstairs space, which
accommodates up to 55 guests.*

*Overlooks The Potomac Walk with
round table seating.*

"Boardwalk/Park Place"

*Newly Constructed, on the main level,
which accommodates up to 30 guests.*

*Hosts a 70" television, which is excellent
for business presentations.*

Call (301) 791-0370
for rental info



OUR TEAM

Michael Barry (General Manager)

Angela Chang (Service Manager)

All Parties of 8 or more a
20% Gratuity will be added.

Plate Charge \$3.00

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