



**DOWNTOWN
SPRINGFIELD**

500 S SIXTH ST

**—OPEN—
11AM - 11PM**

LEARN ABOUT
MAKING BEER AT
OBED & ISAAC'S

**BEER
SCHOOL
101**

TOUR THE BREWERY
SAMPLE OUR BREWS

**FIRST SATURDAY
EVERY MONTH**

ADVANCE REGISTRATION
IS REQUIRED

CONTACT US AT CONNSHG.COM

OBED & ISAAC'S MICROBREWERY and EATERY

217.670.0627 | OBEDANDISAACS.COM | NO. 25

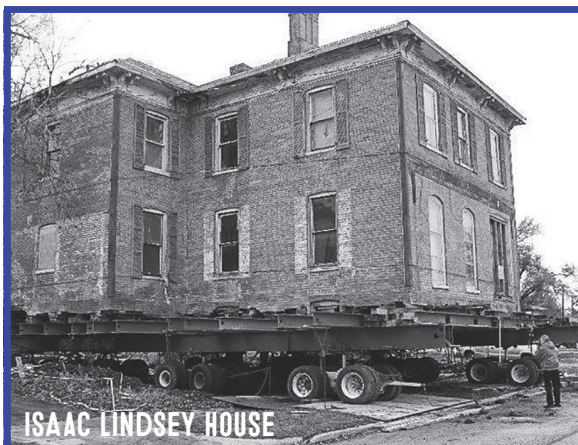
Eat Well and Drink Better Beer!

Our History

The story begins over 150 years ago, when Obed Lewis married Cordelia Iles

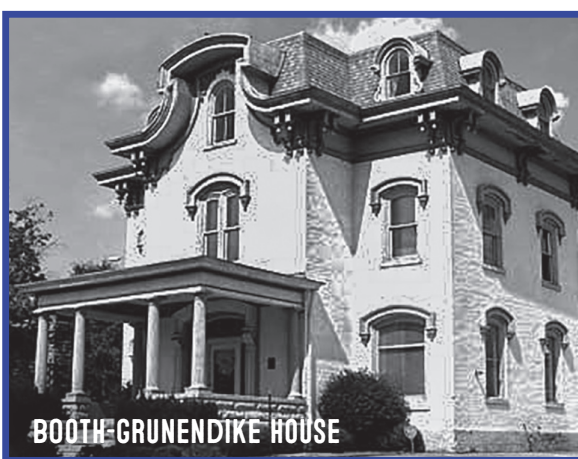
Today the Isaac Lindsey home rests on the Lewis property, along with Obed Lewis' original carriage house built around 1900.

and built their family home on the corner of Seventh and Jackson Street, just one block west of the Lincoln home. The Lewis' three children, William, Kate and Mary, became close friends with Mary Todd and Abraham Lincoln's children. Being the family home, it was passed down through the generations until the 1930s, when it was sold and converted into commercial office space.



The original redevelopment plans for the Isaac Lindsey home called for building downtown Springfield's first microbrewery, but after architectural renderings and budget forecasting began, the Conns realized the property was too small. With many discussions and exploring various options with Court's sons, Casey and Adam Conn, the decision was made to expand by acquiring a dilapidated historic property adjacent to the family lot. In 2011 the Conn family purchased the once prominent historic home of the Booth-Grunendike family at Sixth and Jackson Street.

In 2007, Obed and Cordelia's great-great-grandson and his wife, Court and Karen Conn, purchased the family property hoping to restore its 19th century grandeur. Unfortunately the home had seen many additions that voided the once elegant home of all its charm. Not being the type to give up on dreams, the Conns explored numerous ways to bring back the historic ambiance to the family property. Court and Karen made the difficult decision to raze the muddled family home in an effort to preserve another structure. With the help and cooperation of the City of Springfield, Springfield Clinic, the Heritage Foundation, and Expert House Movers, the Conn's preservation effort to rescue a Lincoln-era home from demolition, included moving the Isaac Lindsey house six blocks to its present location at Seventh and Jackson Streets.



The Conn family began to realize their dream of a Microbrew Pub in September of 2011 when construction began on the restaurant and pub in the Booth-Grunendike house, and the brewery plant in Obed Lewis' old carriage house. The Isaac Lindsey home now has a busy new life as the 7th Street Cidery Craft Ciders & Mead.

Have you asked where the name Obed & Isaac's comes from? Funny you should ask — as a memorial to Obed Lewis and Isaac Lindsey, the Conns chose Obed & Isaac's Microbrewery and Eatery as the name of their brewery.

Enjoy Your Time at Obed & Isaac's!

Weekly SPECIALS

MONDAY

Pint Night

\$1 OFF PINTS

TUESDAY

Double Points

**FOR ALL
REWARDS
MEMBERS**

FRIDAY

Fill'er Up Friday

**\$2 OFF
GROWLER FILLS**

Don't Forget...
BEERS TO GO
and **MERCHANDISE**
from Obed & Isaac's



EAT LOCAL. DRINK LOCAL. GET REWARDED.

Join Conn's Hospitality Group Rewards to start earning and redeeming points at any Conn's Hospitality Group location.

Scan here to
JOIN NOW



Follow us and be the first to find out about
**NEW BEER RELEASES,
SPECIAL EVENTS and MORE.**



FACEBOOK
[@OBEDISAACS](https://www.facebook.com/OBEDISAACS)
INSTAGRAM
[@OBEDANDISAACS_SPRINGFIELD](https://www.instagram.com/OBEDANDISAACS_SPRINGFIELD)

- 20% GRATUITY ON PARTIES OF 8 OR MORE AND ON TABS LEFT OVERNIGHT
- ALL MAJOR CREDIT CARDS ACCEPTED
- 3% CONVENIENCE FEE ADDED TO ALL CREDIT CARD PURCHASES
- ATM AVAILABLE IN FRONT LOBBY

Consuming raw or under cooked food may increase your risk to food borne illness. We use nuts and nut-base oils in some of our menu items, if you are allergic to nuts or any other foods, please inform your server.

WE INVITE
YOU TO VISIT
OUR SISTER
PROPERTIES
FOR MORE
INFORMATION:
CONNSHG.COM



PEORIA



SPRINGFIELD



SPRINGFIELD



ELKHART, ILLINOIS



SPRINGFIELD



SPRINGFIELD

SNACKS

BEER-BATTERED ONION RINGS 14.50

Thick-cut onion rings dredged in a unique beer batter. Served with a spicy dipping sauce.

PARMESAN ARTICHOKE DIP 16.00

A delicious blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo, and cream cheese. Served piping hot with house-made pita chips.

TRIPLET OF DIPS 14.00

Creamy house-made traditional hummus, pico de gallo, and spicy black bean dip, with house-made pita chips or sliced vegetables.

BAVARIAN PRETZEL ROLLS 13.00

Warm, thick, chewy pretzels with a creamy white cheddar sauce.

SCOTCH EGGS 14.00

Two hard-boiled eggs wrapped in sausage, breaded and deep-fried. Served with marinara and stone-ground mustard.

FLATBREADS

CAPRESE 16.00

Roma tomatoes, fresh basil, buffalo mozzarella, balsamic glaze.

SMOKEY CHICKEN FIESTA 17.00

Smoked chicken thigh with spicy BBQ, pepper jack, bacon, corn salsa topped with onion tangles.

SOUP and CHILI

BOWL 8.00 | CUP 6.00

BEER CHEESE SOUP

Served daily.

SOUP OF THE DAY

Changes daily, ask your server.

SALADS and WRAPS

TURN ANY SALAD INTO A WRAP FOR 1.00

ADD TO ANY SALAD OR WRAP: CHICKEN 4.50 | GRILLED SALMON 6.50

SALMON BLT 18.00

Mixed greens, bacon, tomato, onion, and Parmesan cheese, topped with grilled or blackened salmon filet.

COBB 17.00

Mixed greens topped with roasted chicken breast, applewood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, and carrots.

SIDE SALAD 7.50 | DOUBLE 11.50

Mixed greens, tomatoes, carrots, red onion, house-made croutons, Parmesan cheese and your choice of dressing.

FISH AND CHIPS

SINGLE 15.00 DOUBLE 18.00

HAND-BATTERED AND CRISP-FRIED POLLACK FILETS, SERVED WITH HOUSE TARTAR SAUCE AND OUR PUB FRIES.

THE HORSESHOE

This Open-faced Sandwich begins with thick-sliced toasted bread, your choice of meat or veggie burger, smothered with a "secret" cheese sauce, then topped with French fries.

A Springfield Original!



HORSESHOE FULL SIZE | 16.00

PONYSHOE SMALLER SIZE | 14.00

CHOOSE FROM

Angus Beef | Corned Beef | Pulled Pork
Chicken Breast | Buffalo Chicken Turkey
Brisket (+2.50) | Lamb Burger (+2.50) | Extra Meat (+2.95)

A Wee Bit of History

Legend has it that in 1928 the first horseshoe sandwich was made by a 17-year-old dishwasher (or maybe the chef who taught him how to cook) at the Leland Hotel in Springfield.

SUNDAY BRUNCH

11:00 am - 2:00 pm

THE OMELET

Three eggs with breakfast potatoes & toast.

1. SMOKED SAUSAGE, SWISS CHEESE AND BACON 12.50

2. SPINACH, TOMATO, AND GOAT CHEESE 11.50

THE HEARTY MEAT PLATTER 15.00

Roasted potato, red onion, smoked sausage, crispy bacon, monterey cheese, smothered in gravy and topped with a fried egg.

THE VEGGIE HARVEST 14.00

Roasted potato, red onion, portabella mushroom, corn and black bean salsa, topped with monterey cheese and fried egg.

BREAKFAST SHOE 14.00

Buttermilk waffle—topped with ham, sausage, or bacon—breakfast potatoes, two scrambled eggs, smothered in gravy or cheese sauce.

THE BENEDICT 13.00

Two poached eggs and country ham over a buttermilk biscuit topped with hollandaise, with breakfast potatoes.

SALMON BURNT ENDS BENEDICT 16.00

Two poached eggs and peach bourbon glazed salmon burnt ends over a buttermilk biscuit topped with hollandaise, with breakfast potatoes.

TRADITIONAL BUTTERMILK WAFFLE 6.50

BACON & BROWN SUGAR WAFFLE 8.50

BISCUITS 'N' GRAVY

FULL ORDER 11.00 | HALF ORDER 6.00

Papa Conn's BLACKBERRY STUFFED FRENCH TOAST 12.00

Stuffed with blackberries, cream brie cheese with warm maple syrup. Served with ham, sausage or bacon.

BRUNCH SIDES 4.00

Ham, Sausage, or Bacon.

HANDHELDS

All Burgers, Corned Beef & Pulled Pork made in-house!

PUB BURGER 16.00 | DOUBLE 18.00

Seasoned chargrilled Angus beef on a pretzel roll with all the trimmings.

STINGER BURGER 16.50

Pub burger with onion rings, cheddar cheese, BBQ sauce, and bacon on pretzel roll.

LAMB BURGER 16.50

Seasoned, char-grilled ground lamb topped with feta cheese and aioli mayo on a brioche bun.

HOUSE-SMOKED PULLED PORK BBQ SANDWICH 15.50

with coleslaw on a brioche bun.

REUBEN SANDWICH 14.75

House-made corned beef, or turkey with seasoned sauerkraut, melted Swiss cheese, 1000 Island dressing on toasted marble rye.

CHICKEN SANDWICH 14.50

Fried chicken thigh on a brioche bun with your choice of sauce: mayo, BBQ, honey mustard, ranch, hot sauce, or Baja sauce.

THE BRISKET BOSS BURGER 18.75

Pub burger topped with smoked brisket, gouda cheese, caramelized onions, crispy bacon, and a tangy BBQ sauce served on a toasted brioche bun.

THE SOUTHERN CHARM BURGER 16.50

Pub burger featuring pimento cheese, fried green tomatoes, crispy bacon and tangy aioli on a pretzel bun.

THE CAROLINA GOLD BURGER 17.00

Pub burger with smoked pulled pork, cheese sauce, coleslaw and drizzled with a tangy Carolina mustard on a toasted brioche bun.

THE GOBBLER GUAC BURGER 17.00

Sliced smoked turkey breast, Swiss cheese, crispy bacon, sliced avocado and a zesty tiger sauce on a toasted brioche bun.

THE ITALIAN STALLION BURGER 17.00

Pub burger with sliced smoked sausage, melted mozzarella cheese, grilled peppers & onions, and a savory marinara sauce served on a toasted garlic butter brioche bun.

TURKEY TANGO MELT 17.00

Sliced smoked turkey breast, Swiss cheese, crispy bacon, sliced avocado and a zesty tiger sauce on grilled Texas bread.

PIMENTO PERFECTION GRILLED CHEESE 16.00

Pimento cheese with roasted red peppers, fried green tomato, goat cheese and a tangy aioli on grilled Texas bread.

BRISKET & BACON GRILLED CHEESE 17.00

Wet brisket, bacon, cheddar cheese, BBQ on grilled Texas bread.



ENTRÉES

CHICKEN 'N' WAFFLES 16.50

Buttermilk waffle topped with a hand-breaded chicken thigh, with maple syrup and whipped butter.

TROPICAL BBQ 19.00

BBQ salmon filet on a bed of rice drizzled with pineapple salsa with a choice of side.

SMOKED MEAT PLATTER

PORK 17.00 | BRISKET 19.00

Sliced smoked brisket or smoked pulled pork with house made cornbread and choice of two sides.

WILLYSHOE

PORK 17.50 | BRISKET 20.00

Cornbread topped with mac n' cheese, smoked pulled pork or brisket topped with cheese sauce and BBQ sauce.

HAVANA PLATE 19.00

Havana - style smoked turkey breast with BBQ sauce, cream and monterey jack cheese, jalapeño, green onion, topped with bacon. Served on a bed of rice topped with pineapple salsa.

HARVEST HAVEN 16.50

Stuffed portabella - stuffed with smoked cream and gouda cheese, corn, black beans, roasted red pepper, onion and dusted with panko.

FULL RACK FRIDAY ★

AVAILABLE FRIDAYS ONLY

RIB DINNER SPECIAL
Full rack of ribs, 2 sides & cornbread. 27.95

BEVERAGES

MT'S ROOT BEER 4.50

ROOT BEER FLOAT 6.50

COKE | DIET COKE | SPRITE

CHERRY COKE 3.75

LEMONADE 3.75

FRESH-BREWED ICED TEA 3.75

FRENCH ROAST COFFEE

REG & DECAF 3.75

MILK 3.75

CHOCOLATE MILK 4.00

HOT CHOCOLATE 4.00

A ROUND of BEERS for the KITCHEN \$13.95



SIDES 4.50

POTATO SALAD

Conn Family recipe with green pepper, celery, farm-fresh eggs, and secret blend of seasonings.

BAKED BEANS

With smoky bacon & onions.

MINI HOUSE SALAD

CREAMY COLE SLAW

MAC-N-CHEESE

GREEN BEANS

HOUSE PUB FRIES

HOUSE CHIPS

CLASSIC CHEDDAR MAC SALAD

DESSERTS 7.00

BREAD PUDDING

Warm, melt-in-your-mouth bread pudding made with sweet custard and topped with a caramel custard sauce.

CAST IRON BLACKBERRY COBBLER A-LA-MODE ADD \$1.50

KIDS' MEALS 7.50

12 AND UNDER | OVER 12 ADD 2.00

WITH YOUR CHOICE OF ONE SIDE.

HAMBURGER SLIDERS

Two Angus beef patties with American cheese on slider buns.

CHICKEN FINGERS

Breaded and deep-fried chicken tenders.

GRILLED CHEESE

Two slices of traditional white sandwich bread filled with American cheese and grilled to a crunchy perfection outside. Goopy inside!

OBED & ISAAC'S HOUSE-MADE DOG BISCUITS (AND A WATER BACK) 3.50 PER BAG OF 5

MADE WITH SPENT GRAINS FROM OUR BREWERY AND PRODUCED BY SPARC SPARC enriches the lives of individuals with intellectual and developmental disabilities by enabling them to successfully live, learn, work, and socialize in the community.

