



**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. 26

*Eat Well and Drink Better Beer!*

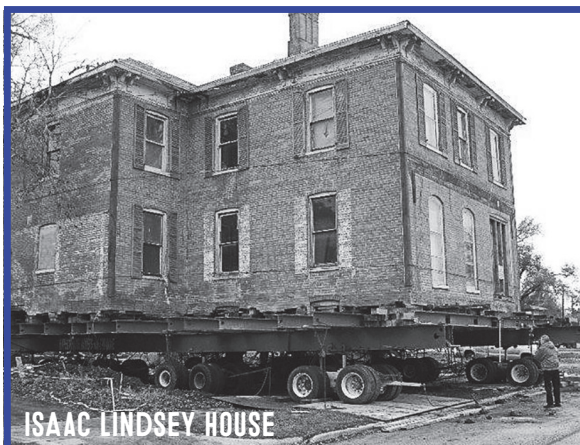
## Our History

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.

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 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.



ISAAC LINDSEY HOUSE



BOOTH GRUNENDIKE HOUSE

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.

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**  
*Filler Up Friday*  
**\$2 OFF  
GROWLER FILLS**

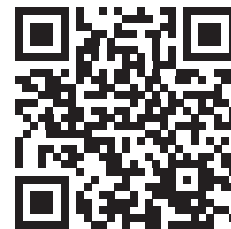
*Don't Forget...*  
**BEERS TO GO**  
*and MERCHANDISE*  
*from Obed & Isaac's*



**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  
INSTAGRAM  
@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

### 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.

### JALAPEÑO POPPER DIP 16.00

A blend of jalapeños, cheddar and bacon topped with a drizzle of ranch and served with house-made tortilla chips.

### PULLED-PORK NACHOS 16.00

House-smoked pulled-pork, served with sour cream, cheese sauce, pico de gallo, green onions, on a bed of house-made pita chips.

## FLATBREADS

MADE WITH GRAIN USED IN THE BREWING PROCESS.

### MARGHERITA CHICKEN 17.00

Spicy tomato sauce, garlic, sliced tomatoes, Italian cheese blend, marinated chicken and fresh basil.

### BACON-WRAPPED GOAT CHEESE STUFFED DATES 16.00

Warm and tangy goat cheese stuffed dates wrapped in smoked apple-wood bacon.

### BEER-BATTERED ONION RINGS 14.50

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

### SCOTCH EGGS 14.00

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

### BAVARIAN PRETZEL ROLLS 13.00

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

### CAPRESE 16.00

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

### HONEY, GOAT & BACON 18.00

Smokey bacon, goat cheese, braised onions, dates, Italian cheese blend. Drizzled with sweet honey.

## SOUP and CHILI

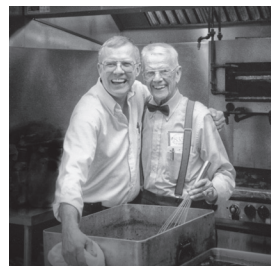
BOWL 8.00 | CUP 6.00

### BEER CHEESE SOUP

Served daily.

### SOUP OF THE DAY

Changes daily, ask your server.



## Papa Conn's TAVERN-STYLE CHILI

Original Family Recipe with 15 Unique Spices. Served One Way: *Papa Conn's Way!*

## 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, apple-wood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, and carrots.

### BOOZY PEAR 16.50

Mixed greens with bourbon brown sugar pears, fried goat cheese balls, candied pecan and bacon.

### SIDE SALAD 7.50 | DOUBLE 11.50

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

### DRESSING CHOICES

Italian | French | Ranch | 1000 Island | Chipotle Ranch | Bleu Cheese Bacon Vinaigrette | Balsamic Vinaigrette

## 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 Veggie Burger | Chicken Breast Buffalo Chicken | Turkey 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.

### BREAKFAST SHOE 14.00

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

### SMOTHERED CHICKEN 'N' BISCUITS 16.00

Fried Chicken thigh with onion mushroom gravy, crispy bacon and swiss cheese served on a buttermilk biscuit.

### THE BENEDICT 13.00

Two poached eggs and country ham 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

### 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 17.00

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

### LAMB BURGER 17.00

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 15.00

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

### SOUTHWEST VEGGIE BURGER 16.00

Veggie burger topped with white pepperjack cheese, pico de gallo and chipotle ranch on a pretzel roll.

### SMOTHERED CHICKEN SANDWICH 16.00

Fried chicken thigh with onion mushroom gravy, crispy bacon and swiss cheese served on a brioche bun.

### WINE DOWN BURGER 17.00

Burger with a red wine reduction topped with caramelized onion, goat cheese and spinach on a brioche bun.

### JALAPEÑO POPPER BURGER 17.00

Pub burger with jalapeño cheese spread, cheddar cheese, sliced avocado and ranch sauce on a brioche bun.

### GBLT 14.00

Goat cheese, bacon, spinach, tomato on Texas toast.

### TURKEY TANGO MELT 17.00

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

### BEER & WHISKEY MELT 17.00

Pub burger with whiskey glaze, smoked gouda, mushrooms and onions on grilled Texas bread.

*All HANDHELDS served with YOUR CHOICE of SIDE*

## ENTRÉES

### CHICKEN 'N' WAFFLES 16.50

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

### PAPPARDELLE 18.00

ADD CHICKEN 3.00,

ADD SALMON 5.00

with spinach, mushrooms and choice of red sauce or garlic butter.

### KITCHEN SINK PIE 18.00

Ground lamb and beef, carrots, celery, garlic - covered with green beans, corn and potato mash. Served with cornbread.

### BANGERS N' MASH 19.00

A traditional English dish of sausage served over a bed of grilled onions and mushrooms with mashed potatoes and choice of side.

### WILLYSHOE 17.50

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

### BACON-WRAPPED SMOKED MEATLOAF 18.00

Ground lamb and sirloin wrapped in bacon, smoked to perfection and topped with house-made mushroom gravy.

### WHISKEY GLAZED OR BLACKENED SALMON 19.00

Your choice of whiskey glazed or blackened salmon filet served on a bed of wild rice with a choice of side.

## BEVERAGES

### MT'S ROOT BEER 4.50

### ROOT BEER FLOAT 6.50

### COKE | DIET COKE | SPRITE

### CHERRY COKE 3.75

### LEMONADE 3.75

### 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

### MASHED POTATOES

## DESSERTS 7.00

### SEASONAL CHEESECAKE

### GOOEY BUTTER CAKE

A St. Louis tradition!

### BREAD PUDDING

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

## 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.

### MAC N' CHEESE

Elbow macaroni with our famous cheese sauce, topped with bread crumbs.

### CHICKEN FINGERS

Breaded and deep-fried chicken tenders.

### CHEESE PIZZA

Topped with pizza sauce and gooey cheese.

### GRILLED CHEESE

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

## OBED & ISAAC'S HOUSE-MADE DOG BISCUITS (AND A WATER BACK) 3.50

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.

