



OBED & ISAAC'S MICROBREWERY *and* EATERY

217.670.0627 | OBEDANDISAACS.COM | NO. 28

Eat Well and Drink Better Beer!

**DOWNTOWN
SPRINGFIELD**
500 S SIXTH ST
SUN-THURS 11AM-9PM
FRI-SAT 11AM-10PM

LEARN ABOUT
MAKING BEER AT
OBED & ISAAC'S

**BEER
SCHOOL
101**

TOUR THE BREWERY
SAMPLE OUR BREWS
ADVANCE REGISTRATION
IS REQUIRED
VISIT US AT CONNSHG.COM OR
OUR FACEBOOK PAGE TO
SIGN UP FOR THE
NEXT DATE

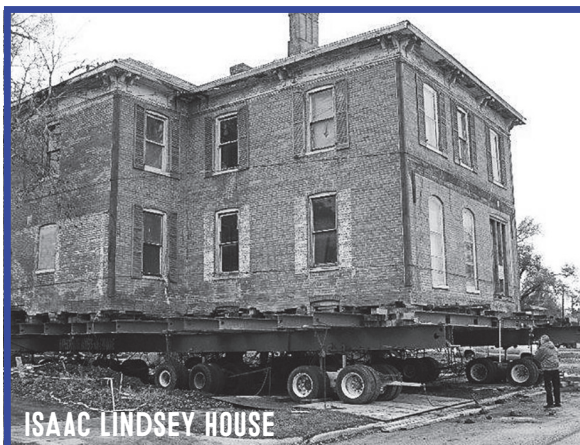
Our History

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.



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 Obed & Isaac's The Cidery.

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

WEDNESDAY
Wine Down
\$5 OFF WINE BOTTLES

FRIDAY
Filler Up Friday
\$2 OFF GROWLER FILLS

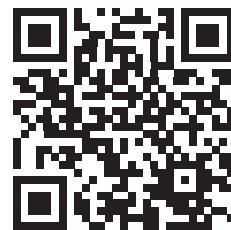
Don't Forget...
BEERS TO GO
and MERCHANDISE
from Obed & Isaac's



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](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



SNACKS

PARMESAN

ARTICHOKE DIP 16.00
A delicious blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo, and cream cheese. Served with house-made pita chips.

TRIPLET OF DIPS 15.00

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

GOAT CHEESE STUFFED DATES 16.00

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

SCOTCH EGGS 14.00

Two hard-boiled eggs encased in a flavorful sausage blend, breaded and deep-fried to perfection. Served with marinara and stone-ground mustard.

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.

SPINACH & ARTICHOKE 16.00

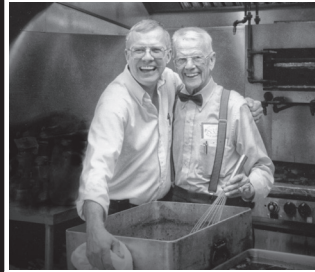
A savory blend of chicken, herbed cream cheese, artichoke hearts, and fresh spinach topped with parmesan cheese.

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

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.

BAVARIAN

PRETZEL ROLLS 13.00
Warm, thick, chewy pretzels with a creamy white cheddar sauce.

BUFFALO CAULIFLOWER BITES 16.00

Crispy battered cauliflower tossed in our house made buffalo sauce served with bleu cheese dipping sauce.

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.

PHILLY CHEESE STEAK EGGROLL 15.00

Three steak, pepper and onion egg rolls served with special sauce.

BEER-BATTERED ONION RINGS 14.50

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

HONEY, GOAT & BACON 18.00

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

BBQ PORK & PINEAPPLE 18.00

Bacon, pulled pork and pineapple with red onion and Italian cheese blend.

MEATLOVERS 18.00

Pepperoni, sausage & bacon topped with Italian cheese blend.

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 | Ranch | Peppercorn Ranch
Chipotle Ranch | Bleu Cheese
1000 Island | Sesame Ginger
Balsamic Vinaigrette

FISH AND CHIPS

SINGLE FILET 12.00 **DOUBLE FILET** 16.00

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

A Springfield Original

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.



HORSESHOE FULL SIZE | 16.00

PONYSHOE SMALLER SIZE | 14.00

CHOOSE FROM:

Angus Beef | Corned Beef | Pulled Pork
Veggie Burger | Chicken Breast | Buffalo Chicken
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 with sausage, 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 SMASHBURGER*

 17.00

Double-stacked smashed lamb patties served with feta, lettuce, tomato, onion and aioli 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.

ENTRÉES

CHICKEN 'N' WAFFLES

 16.50

Buttermilk waffle topped with breaded chicken, with maple syrup and whipped butter.

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.

KITCHEN SINK PIE

 18.00

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

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

MAC N' CHEESE

HOUSE PUB FRIES

HOUSE CHIPS

WILD RICE

FRESH VEGETABLE BLEND

GREEN BEANS

MASHED POTATOES

DESSERTS

GRANDMA GARLIN'S GOOEY BUTTER CAKE

 8.00

A St. Louis tradition!

PB & J BURGER*

 16.50

Pub burger with cheddar cheese, peanut butter and bacon jam on a brioche bun.

CANDIED BACON BOURBON BURGER*

 18.00

All beef patty topped with candied bacon, bourbon glaze, and your choice of cheese, served on a brioche bun with all the trimmings.

SPICY NASHVILLE HOT CHICKEN SANDWICH

 16.00

Crispy buttermilk fried chicken tossed in our house made hot sauce (choose hot dust or oil) topped with dill pickles and slaw served on a brioche bun.

ASIAN CRUNCH WRAP

 14.00

Breaded chicken, slaw, green onion, sesame ginger dressing and chopped peanuts.

TURKEY GUACAMOLE WRAP

 14.00

Turkey, crisp bacon, guacamole, roasted peppers & romaine lettuce.

All HANDHELDS served with YOUR CHOICE of SIDE

BEER & WHISKEY GLAZED CHICKEN BREAST

 18.00

Grilled duet of chicken breast in velvety whiskey infused sauce with caramelized onions and mushrooms.

JAGERSCHNITZEL

with SPAETZLE 17.50

"Hunter's Cutlet" of boneless pork with a crispy coating, served with German egg noodles topped with creamy mushroom gravy.

WILLYSHOE

 17.50

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

BEVERAGES

MT'S ROOT BEER

 4.50

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

SALTED CARAMEL BREAD PUDDING

 8.00

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

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KIDS' MEALS

 7.50

WITH YOUR CHOICE OF ONE SIDE. (12 AND UNDER | OVER 12 ADD 2.00)

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.

