



**DOWNTOWN PEORIA
321 NE MADISON**

**TUE-THUR 11AM-9PM
FRI-SAT 11AM-10PM**

Fun Facts

Ceiling height in the main dining room is 42 feet.

The exterior is Illinois fieldstone.

Donmeyer Monument has 76 pieces and weighs 12 tons equaling 25,000 pounds.

In the empty space in the Donmeyer Monument stood a statue of a woman figure with her finger to her lips – the statue is named “Silence”. Silence was stolen in the mid-1990s, and the search is on to bring her back to her proper v within the monument

Where does the name Obed & Isaac's come from? Obed Lewis was Court Conn's great-great grandfather, and Isaac Lindsay's family home was a rescue mission of the Conn Family.

Coincidence or fate?

Peoria Obed & Isaac's also has an association to an Isaac - Isaac Donmeyer.

Coincidence or fate?

Peoria Obed & Isaac's faces Spalding Street that used to be called Jackson Street. The Springfield Obed & Isaac's faces Jackson Street.

- 20% ON PARTIES OF 8 OR MORE
- 20% GRATUITY 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.

OBED & ISAAC'S MICROBREWERY *and* EATERY

309.306.0190 | OBEDANDISAACS.COM | NO. 14

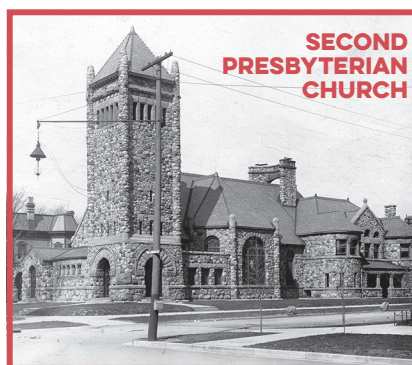
Eat Well and Drink Better Beer!

IN 1887 MEMBERS OF THE 2ND PRESBYTERIAN Church of Peoria elected to build a new church on the corner of Madison and Jackson Street. They contracted the renowned architect, W W. Boyington, designer of Chicago's Water Tower, to design the new facility in the popular Richardson Romanesque Revival design of the time. By the early spring of 1889 the construction was nearing its completion when a cornerstone was placed in the southwest corner on April 30th as a commemoration of the 100th anniversary of the inauguration of George Washington.

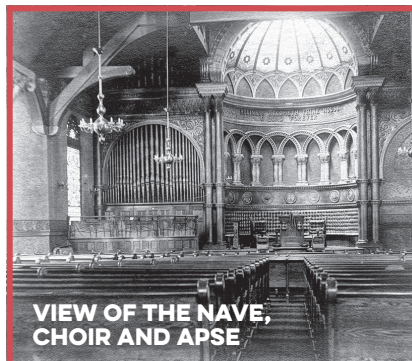
The Second Presbyterian Church merged with another church to form the First Federated Church in 1937. They remained in the church until 1949, when the building was purchased by the Electra Chapter of the Order of the Eastern Star, with a \$120,000 endowment from Ellen Donmeyer, for use as a Chapter home, and to house the Donmeyer Family Monument created by Fredrick "Fritz" Triebel.

Isaac and Ellen Donmeyer were a prominent and admired family in Peoria up to their deaths. After Isaac's death on February 10, 1911, Ellen commissioned the Peoria-raised Triebel to create a marble and bronze memorial. She made multiple changes to the design over the remainder of her lifetime. On September 28, 1916, Ellen passed away, never seeing the completed memorial.

It wasn't until 1928, at the final cost



SECOND PRESBYTERIAN CHURCH



VIEW OF THE NAVE, CHOIR AND APSE



INSTALLING "SILENCE"

PHOTOS COURTESY OF THE PEORIA HISTORICAL SOCIETY COLLECTION, BRADLEY UNIVERSITY LIBRARY

of \$25,000, that the memorial was shipped from Italy to Peoria. The memorial was placed in the Federal Warehouse for twenty-four years before it was finally erected in the southwest vestibule of the renovated Eastern Star/ Donmeyer Temple. Ashes of the Donmeyer family were interred on May 6, 1952.

The Eastern Star attempted to rezone the property to allow the development of a Shell Oil Service Station in 1969. Locals protested the demolition of the iconic building, and the rezoning request failed. The Eastern Star continued their ownership of the building until 1985, at which time the Donmeyer family's ashes were removed and relocated.

During the next thirty years, the building housed an array of enterprises: an event and banquet venture, business offices, group tours, special events, dance, art and photography studios. The Conn Family connected with the massive stone structure in 2015, and fell head over heels for the beautiful features and it's colossal scale. Their purchase of the former church happened in October 2015, and they knew it would make the ideal location for Obed & Isaac's Microbrewery and Eatery's second location. Peoria's new Obed & Isaac's Restaurant and Brewhouse opened September 26, 2016 (which happened to be Ellen Donmeyer's 172nd birthday).

LEARN ABOUT MAKING BEER AT OBED & ISAAC'S

BEER SCHOOL 101

TOUR THE BREWERY | HELD QUARTERLY | SAMPLE OUR BREWS

THERE'S NO CHARGE BUT ADVANCE REGISTRATION IS REQUIRED

VISIT OUR FACEBOOK PAGE TO SIGN UP

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



Book Your Next...
SPECIAL EVENT
at 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 @OBEDISAACSPERIA
INSTAGRAM @OBEDANDISAACS _ PEORIA

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



SPRINGFIELD



SPRINGFIELD



SPRINGFIELD



ILLINOIS PRODUCTS AND TASTING ROOM
ON HISTORIC ROUTE 66
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 with house-made pita chips.
- BUFFALO CHICKEN DIP** 16.00
A blend of cream cheese, smoked gouda, sour cream, and shredded buffalo chicken, 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.
- LOADED CHEESE FRIES** 15.00
Crispy fries topped with a rich blend of melted cheese, crispy bacon crumbles, green onion and a dollop of sour cream.
- 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.
- GOAT CHEESE STUFFED DATES** 16.00
Warm and tangy goat cheese stuffed dated wrapped in smoked apple-wood bacon.
- PHILLY CHEESE STEAK EGGROLL** 15.00
Three steak, pepper and onion egg rolls served with a Big Mac 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 ROLL** 13.00
Warm, thick, chewy pretzels with a creamy white cheddar sauce.
- BEER-BATTERED ONION RINGS** 14.50
Thick-cut onion rings dredged in a unique beer batter. Served with a spicy dipping sauce.
- PRETZEL CHARCUTERIE BOARD** 18.00
Our pretzel rolls and cheese served with prosciutto, salami, goat cheese, hot honey, stone-ground mustard and pickled vegetables.
- BUFFALO CAULIFLOWER BITES** 16.00
Crispy battered cauliflower tossed in our house made buffalo sauce served with bleu cheese dipping sauce.

FLATBREADS

Made with Grain used in the Brewing Process.

- MARGHERITA CHICKEN** 17.00
Sweet tomato sauce, garlic, diced tomatoes, Italian cheese blend, marinated chicken, and fresh basil.
- SPINACH & ARTICHOKE** 16.00
A savory blend of herbed cream cheese, artichoke hearts, and fresh spinach topped with parmesan cheese.
- BBQ PORK & PINEAPPLE** 18.00
Bacon, pulled pork, pineapple with red onion & Italian cheese blend.
- MEATLOVERS** 18.00
Ham, pepperoni, sausage & bacon topped with Italian cheese blend.
- HONEY, GOAT & BACON** 18.00
Smokey bacon, goat cheese, braised onions, dates, Italian cheese blend. Drizzled with sweet honey.

ENTRÉES

- 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.
- CHICKEN 'N' WAFFLES** 16.50
Buttermilk waffle topped with a hand-breaded chicken thigh, with maple syrup and whipped butter.
- WILLYSHOE** 17.50
Cornbread topped with mac n' cheese, smoked pulled pork with cheese sauce and BBQ sauce.
- 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.
- BEER & WHISKEY GLAZED CHICKEN BREAST** 18.00
Grilled duet of chicken breast in velvety whiskey infused cream sauce with caramelized onions and mushrooms. Served over a bed of aromatic rice and fresh seasonal vegetables.
- MEDITERRANEAN SALMON BOWL** 18.00
Grilled salmon served over wild rice with cherry tomatoes, cucumbers and arugula drizzled with Greek feta dressing.
- STREET CORN MAC 'N' CHEESE** 16.50
Street corn mac n' cheese topped with smoked pulled pork.

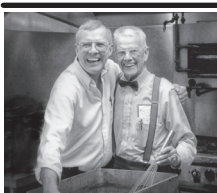
FISH AND CHIPS

SINGLE FILET 12.00 DOUBLE FILET 16.00

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

SOUP and CHILI

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!

SANDOS

All come with your Choice of Fries or Chips.

- 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 a pretzel roll.
- BEER & WHISKEY BURGER*** 16.00
Whiskey-glazed pub burger with beer-braised onions, mushrooms, and smoked gouda cheese.
- LAMB SMASHBURGER*** 17.00
Double-stacked smashed lamb patties served with whipped feta cheese, cucumber salad and creamy aioli topping on a brioche bun.
- PIGGYBACK MAC BURGER*** 17.50
Pub burger topped with mac & cheddar cheese, and smoked pork — drizzled with BBQ sauce; served on a pretzel roll.
- 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.
- VEGGIE BURGER** 15.00
Chargrilled chipotle bean burger on a pretzel roll.
- ITALIAN BEEF SANDWICH** 16.50
Slow-roasted beef cooked with a blend of seasonings, peppers and onions, and topped with provolone cheese in a hoagie roll.
- HOUSE-SMOKED PULLED PORK BBQ SANDWICH** 16.00
SERVED 2 WAYS: Traditional-style topped with coleslaw & BBQ OR Smothered in our house-made BBQ sauce with pickles & coleslaw.
- REUBEN SANDWICH** 15.00
House-made corned beef, or turkey with seasoned sauerkraut, melted Swiss cheese, 1000 Island dressing on toasted marble rye.
- TURKEY TANGO MELT** 17.00
Sliced smoked turkey breast, Swiss cheese, crispy bacon, sliced avocado and a zesty tiger sauce on grilled Texas bread.
- PB & J BURGER*** 16.50
Pub burger with cheddar cheese, peanut butter and bacon jam on a brioche bun.
- BODEGA CHOPPED CHEESE SUB** 16.00
Seasoned ground beef with melted American cheese, chopped to perfection on to a toasted hoagie roll topped with shaved lettuce, sliced tomato and creamy mayo sauce, drizzled with our house cheese sauce.
- CLASSIC COD FISH SANDWICH** 16.00
A golden, crispy beer-battered cod filet served on a brioche bun with shaved lettuce, tomato and house made tartar sauce.
- 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.

WRAPS

- 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.

SALADS

- COBB SALAD** 17.00
Mixed greens topped with roasted chicken breast, applewood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, carrots.
- SALMON BLT** 18.00
Mixed greens, bacon, tomato, onion, and Parmesan cheese, topped with grilled or blackened salmon filet.
- SUMMER BERRY AND CHICKEN** 18.00
Mixed greens topped with marinated chicken breast, strawberries, blueberries, candied pecans, and goat cheese.
- APPLE WALNUT SALAD** 18.00
Fresh Salad greens with candied walnuts, craisins, apples and blue cheese, topped with grilled chicken breast. Served with balsamic dressing.
- SIDE SALAD** 7.50 | DOUBLE 11.50
Mixed greens with tomatoes, carrots, red onion, house-made croutons, and Parmesan cheese. With choice of dressing.

DRESSING CHOICES

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

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 | 16.50 **PONYSHOE*** SMALLER SIZE | 14.50

...CHOOSE FROM...

Angus Beef* | Corned Beef | Lamb Burger* (add 2.50)
Pork Tenderloin (add 2.50) | Pulled Pork
Chicken Breast | Buffalo Chicken | Veggie Burger

A Wee Bit of History

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

SIDES 14.50

- BAKED BEANS**
- BACON & GREEN BEANS**
- POTATO SALAD**
- WILD RICE**
- GREEK FETA SALAD**
- HOUSE PUB FRIES**
- MAC-N-CHEESE**
- WEEKLY FRESH VEGETABLE BLEND**
- HOUSE-SEASONED POTATO CHIPS**
- MINI SALAD**

DESSERTS

Ask your server about featured desserts.

- GRANDMA GARLIN'S GOOEY BUTTER CAKE** 8.00
Make it a sundae with vanilla bean ice cream and salted caramel sauce 3.00
- ROOT BEER FLOAT** 6.50
- CINNAMON POPPERS** 7.50
In cream cheese white icing.
- BREAD PUDDING** 8.00
Warm, melt-in-your-mouth bread pudding made with sweet custard and topped with a caramel custard sauce.
- SEASONAL CHEESECAKE** 8.00
- VANILLA ICE CREAM** 3.00/SCOOP

KIDS' MEALS 7.50

12 AND UNDER | OVER 12 add 2.00

WITH YOUR CHOICE OF ONE SIDE!

- HOT DOG**
Grilled and served in a traditional white bun.
- CHEESEBURGER SLIDERS**
Two Angus beef patties with American cheese on slider buns.
- CHICKEN FINGERS**
Fried golden brown.
- MAC-N-CHEESE**
Elbow macaroni with our famous cheese sauce.
- GRILLED CHEESE**
Two thick slices of Texas toast bread filled with American cheese and grilled to a crunchy perfection outside, and a gooey inside.

BEVERAGES

COKE | DIET COKE
CHERRY COKE
SPRITE 3.75

LEMONADE 3.75

FRESH-BREWED ICED TEA 3.75

MILK 3.75

CHOCOLATE MILK 4.00

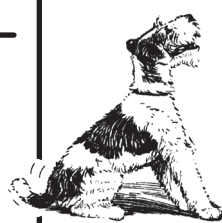
HOT CHOCOLATE 4.00



WINE & SPIRITS AVAILABLE

Ask server for more information

OBED & ISAAC'S HOUSE-MADE



DOG BISCUITS (AND A WATER BACK)

3.50 PER BAG OF 5

MADE WITH SPENT GRAINS FROM OUR BREWERY & 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.

- 20% ON PARTIES OF 8 OR MORE
- 20% GRATUITY ON TABS LEFT OVERNIGHT
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