



**DOWNTOWN
SPRINGFIELD
500 S SIXTH ST
—OPEN—
11AM–11:30PM**



- 20% GRATUITY ON TABS LEFT OVERNIGHT
- ALL MAJOR CREDIT CARDS ACCEPTED
- 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

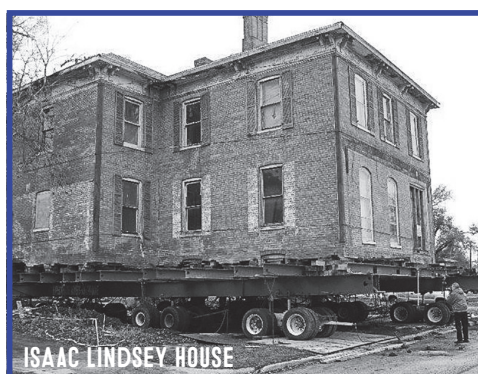
217.670.0627 | OBEDANDISAACS.COM | NO. 20

Eat Well and Drink Better Beer!

Our History

The story begins over 150 years ago, when Obed Lewis married Cordelia Iles 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. 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. In early 2014 the Isaac Lindsey home was given a busy new life

as Wm. Van's Coffeeshouse.

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.

LEARN ABOUT MAKING BEER AT OBED & ISAAC'S BEER SCHOOL 101

TOUR THE BREWERY | **FIRST SATURDAY** ★ **EVERY MONTH** | **SAMPLE OUR BREWS**

THERE'S NO CHARGE BUT ADVANCE REGISTRATION IS REQUIRED | CONTACT US AT CONNSHG

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



@OBEDANDISAACS

SNACKS

BLACK & TAN ONION RINGS 11.50
Thick-cut onion rings dredged in a unique ale and dark stout-infused batter. Served with a spicy dipping sauce.

PARMESAN ARTICHOKE DIP 12.75
A delicious blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo, and cream cheese. Served piping hot with house-made pita chips.

TRIPLER OF DIPS 11.50
Creamy house-made traditional hummus, pico de gallo, and spicy black bean dip, with house-made pita chips or sliced vegetables.

BAVARIAN PRETZEL ROLLS 9.50
Warm, thick, chewy pretzels with a creamy white cheddar sauce.

SCOTCH EGGS 10.00
Two hard-boiled eggs wrapped in sausage, breaded and deep-fried. Served with marinara and stone-ground mustard.

PULLED-PORK NACHOS 12.50
House-smoked pulled-pork, served with sour cream, cheese sauce, pico de gallo, green onions, on a bed of house-made pita chips.

FISH TACOS 10.00
Soft flour tortillas filled with hand-battered fish, zesty slaw, pico de gallo, and Baja sauce.

BUFFALO CHICKEN DIP 12.50
A blend of cream cheese, smoked gouda, sour cream, and shredded buffalo chicken, topped with green onion, house-made pita chips.

POTATO CAKES 9.00
Cheddar cheese, green onions, bacon, and a side of sour cream.

FLATBREADS

MADE WITH GRAIN USED IN THE BREWING PROCESS.

HUMMUS 14.50
Hummus base topped with Italian cheese blend, feta cheese, spinach, tomato, and red onion.

MARGHERITA CHICKEN 14.50
Sweet tomato sauce, garlic, sliced tomatoes, Italian cheese blend, marinated chicken, and fresh basil.

BBQ PORK & PINEAPPLE 14.50
Bacon, pulled pork, pineapple, red onion & Italian cheese blend.

CHICKEN TACO 14.50
Chipotle ranch base, marinated chicken, pico de gallo, lettuce, cheddar cheese, and blue corn tortilla crumbles.

HONEY, GOAT & BACON 14.50
Smokey bacon, goat cheese, braised onions, dates, Italian cheese blend. Drizzled with sweet honey.

SOUP and CHILI

BOWL 7.75 | CUP 5.75

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 15.50
Mixed greens, bacon, tomato, onion, and parmesan cheese, topped with grilled or blackened salmon filet.

CAESAR SALAD 11.50 | ADD CHICKEN OR SHRIMP 3.25
Romaine hearts served with Caesar dressing, onions, house-made croutons, and shredded Parmesan cheese.

COBB SALAD 13.50
Mixed greens topped with roasted chicken breast, applewood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, and carrots.

SIDE SALAD 6.50 | DOUBLE 10.50
Mixed greens with tomatoes, carrots, red onion, house-made croutons, and Parmesan cheese. With choice of dressing.



Italian | French | Ranch
rooo Island | Chipotle Ranch
Bleu Cheese | Sesame Ginger
Honey Mustard | Balsamic Vinaigrette

FISH AND CHIPS

SINGLE 12.00 **DOUBLE** 15.00

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

HANDHELDS

SERVED WITH YOUR CHOICE OF SIDE.

All burgers, corned beef & pulled pork made in-house!

PUB BURGER 12.75 | **DOUBLE** 15.75

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

STINGER BURGER 14.00

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

LAMB BURGER 13.75

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

BEER & WHISKEY BURGER 13.25

Whiskey-glazed pub burger with beer-braised onions, mushrooms, smoked gouda cheese.

JERKY TURKEY BURGER 13.50

Jerk-Seasoned turkey burger topped with pineapple slaw, sweet chili sauce, and pepperjack cheese on a brioche bun.

PB&J BURGER 13.25

Pub burger with cheddar cheese, peanut butter, and bacon jam on pretzel roll.

VEGGIE BURGER 12.00

Chargrilled chipotle bean burger on a pretzel roll.

HOUSE-SMOKED PULLED PORK

BBQ SANDWICH With coleslaw. 12.50

PORK TENDERLOIN SANDWICH 12.75

Hand cut and breaded tenderloin on a brioche bun.

REUBEN SANDWICH 12.25

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

ITALIAN BEEF SANDWICH 13.50

Slow-roasted beef in our house-made ale, fresh basil, pepperocinis, Italian Seasoning, white cheddar on a brioche bun.

CHICKEN SANDWICH 12.00

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

TURKEY GUACAMOLE WRAP 12.50

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

ASIAN CRUNCH WRAP 12.50

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

THE CLUB WRAP 12.50

Ham, turkey, bacon, lettuce, tomato, cheddar cheese, ranch dressing.

CHICKEN & GOAT CHEESE WRAP 12.50

Grilled chicken breast, goat, cheese, dried cranberries, romaine lettuce, balsamic glaze.

ENTRÉES

CHICKEN 'N' WAFFLES 13.50

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

SALMON FILET 17.25

Presented on a bed of red beans and rice.

Served with your choice of side.

CAJUN SHRIMP ANDOUILLE 16.00

Cajun-style shrimp and andouille sausage, served on a bed of red beans and rice, with your choice of side.

BASIL PESTO CHICKEN 16.00

Grilled chicken on a bed of pesto penne noodles and topped with fresh mozzarella and tomato, drizzled with balsamic glaze. Served with your choice of side.

The HORSESHOE

A Springfield Original!

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 | 14.00

PONYSHOE
SMALLER SIZE | 12.00

CHOOSE FROM Angus Beef | Corned Beef | Italian Beef
Papa Conn's Ham | Pulled Pork | Pork Tenderloin (add 2.50)
Chicken Breast | Buffalo Chicken | Turkey | Turkey Burger
Veggie Burger | Lamb Burger (add 2.50) | Extra Meat (add 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.



A ROUND of BEERS
for the KITCHEN \$12.95

SIDES 4.00

- 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 OF CAESAR SALAD
- ZESTY COLE SLAW
- GARLIC MASH
- MAC-N-CHEESE
- GREEN BEANS
- HOUSE PUB FRIES
- HOUSE CHIPS

DESSERTS 6.25

- BREAD PUDDING
Warm, melt-in-your-mouth bread pudding made with sweet custard and topped with a caramel custard sauce.
- GOOEY BUTTER CAKE
A St. Louis tradition!
- NUTELLA POPPERS
Deep-fried Nutella-filled poppers rolled in powdered sugar and drizzled with house-made butterscotch.

KIDS' MEALS 6.50

- 12 AND UNDER | OVER 12 ADD 2.00
WITH YOUR CHOICE OF ONE SIDE.
- CORN DOG
 - HAMBURGER SLIDERS
Two Angus beef patties with American cheese on slider buns.
 - CHICKEN SLIDERS
Two chicken patties on slider buns.
 - CHICKEN FINGERS
Breaded and deep-fried chicken tenders.
 - MAC-N-CHEESE
Elbow macaroni with our famous cheese sauce, topped with bread crumbs.
 - GRILLED CHEESE
Two slices of traditional white sandwich bread filled with American cheese and grilled to a crunchy perfection outside. Goopy inside!

SUNDAY 11:00 am - 2:00 pm BRUNCH

- THE OMELET
Three eggs with breakfast potatoes & toast.
1. ANDOUILLE SAUSAGE, SWISS CHEESE AND BACON 11.50
2. SPINACH, TOMATO, AND GOAT CHEESE 10.50
- THE SLINGER 12.00
Andouille sausage, breakfast potatoes, fried eggs with sausage gravy over thick-cut toast.

- THE SCRAMBLE
Three eggs with breakfast potatoes & toast.
1. MEAT LOVERS 12.00
With ham, bacon, and sausage
2. VEGGIE LOVERS 11.50
With roasted tomato, red onion, garlic, spinach and mushrooms
- THE BENEDICT 11.50
Two poached eggs and country ham over English muffin topped with hollandaise, with breakfast potatoes.

- TRADITIONAL BUTTERMILK WAFFLE 5.50
- BACON & BROWN SUGAR WAFFLE 6.00

- BREAKFAST SHOE 12.50
Buttermilk waffle—topped with ham, sausage, or bacon—breakfast potatoes, two scrambled eggs, smothered in gravy or cheese sauce.

- SPINACH & EGGS BREAKFAST FLATBREAD 13.00
Fresh spinach and mushrooms on a generous base of cheese sauce and mozzarella cheese, topped with scrambled eggs.

- MEAT LOVER & EGGS FLATBREAD 14.00
Italian pork sausage and bacon on a sausage and gravy base, with mozzarella and cheddar cheese, topped with scrambled eggs.

- CHICKEN 'N' BISCUITS 12.25
Fried chicken thighs on top of warm biscuits and smothered in Sausage gravy.

- BISCUITS 'N' GRAVY
FULL ORDER \$10 | HALF ORDER \$5

- Papa Conn's ORIGINAL BREAKFAST 9.50
Battered-dipped cinnamon-raisin bread deep fried golden brown with warm maple syrup. With ham, sausage, or bacon.

- Papa Conn's BREAKFAST SANDWICH 9.95
Ham, egg & American cheese between slices of Papa Conn's French toast, with breakfast potatoes.

- BRUNCH SIDES 3.25
Ham, Sausage, or Bacon.

NO SUBSTITUTIONS PLEASE

BEVERAGES

- MT'S ROOT BEER 3.00
- ROOT BEER FLOAT 4.50
- COKE | DIET COKE | SPRITE
- CHERRY COKE 2.75
- LEMONADE 2.75
- FRESH-BREWED
- ICED TEA 2.75
- FRENCH ROAST COFFEE
REG & DECAF 2.75
- MILK 2.75
- CHOCOLATE MILK 3.00
- HOT CHOCOLATE 3.00

OBED & ISAAC'S HOUSE-MADE



DOG BISCUITS
(AND A WATER BACK)
2.75 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.