



**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**

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

OBED & ISAAC'S MICROBREWERY *and* EATERY

217.670.0627 | OBEDANDISAACS.COM | NO. 27

Eat Well and Drink Better Beer!

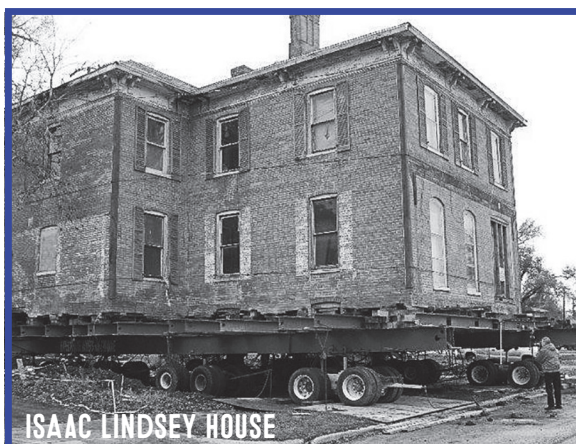
Our History

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 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

Fill'er Up Friday

**\$2 OFF
GROWLER FILLS**

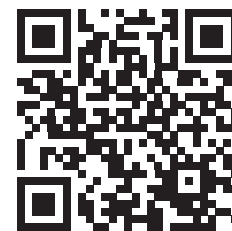
Don't Forget...
**BEERS TO GO
and MERCHANDISE**
from Obed & Isaac's



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**

**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-bone 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 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.

GOAT CHEESE STUFFED DATES 16.00
Warm and tangy goat cheese stuffed dated wrapped in smoked apple-wood bacon.

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.

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 herbed cream cheese, artichoke hearts, and fresh spinach topped with parmesan cheese.

CRAFTED 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.

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.

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.

PHILLY CHEESE STEAK EGGROLL 15.00
Three steak, pepper and onion egg rolls served with a Big Mac 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.



Papa Conn's
TAVERN-STYLE CHILI
Original Family Recipe with 15 Unique Spices. Served One Way:
Papa Conn's Way!

SIDE SALAD 7.50 | **DOUBLE** 11.50
Mixed greens, tomatoes, carrots, red onion, house-made croutons, Parmesan cheese and your choice of dressing.

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.

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 11:00 am - 2:00 pm BRUNCH

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 whipped feta cheese, cucumber salad and creamy aioli topping 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.

PB & J BURGER* 16.50
Pub burger with cheddar cheese, peanut butter and bacon jam on a 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.

All HANDHELDS served with YOUR CHOICE of SIDE

ENTRÉES

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.

MEDITERRANEAN SALMON BOWL 18.00
Grilled salmon served over wild rice with cherry tomatoes, cucumbers and arugula drizzled with Greek feta dressing.

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.

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

CUCUMBER SALAD

MAC N’ CHEESE

HOUSE PUB FRIES

HOUSE CHIPS

WILD RICE

GREEK FETA SALAD

FRESH VEGETABLE BLEND

DESSERTS

SEASONAL CHEESECAKE 8.00

GRANDMA GARLIN’S GOOEY BUTTER CAKE 8.00
Make it a sundae with vanilla bean ice cream and salted caramel sauce 3.00

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.

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.

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.

CHICKEN ‘N’ WAFFLES 16.50
Buttermilk waffle topped with breaded chicken, with maple syrup and whipped butter.

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.

STREET CORN MAC ‘N’ CHEESE 16.50
Street corn mac n’ cheese topped with smoked pulled pork.

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

ROOT BEER FLOAT 6.50

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.

VANILLA ICE CREAM 3.00/SCOOP

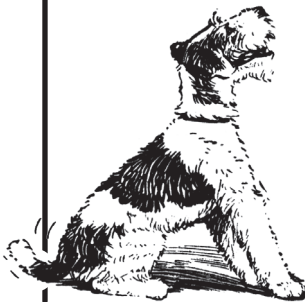
KIDS’ MEALS 7.50

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.



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.