



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



- 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

217.670.0627 | OBEDANDISAACS.COM | NO. 22

Eat Well and Drink Better Beer!

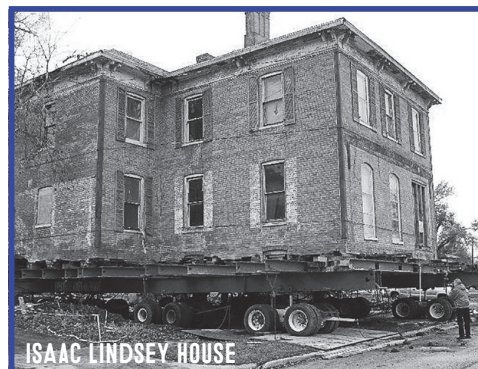
Our History

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



ISAAC LINDSEY HOUSE



BOOTH-GRUNENDIKE HOUSE

Booth-Grunendike house, and the brewery plant in Obed Lewis' old carriage house. In early 2014 the Isaac Lindsey house was given a busy new life as Wm. Van's Coffeehouse.

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!

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



@OBEDANDISAACS

SNACKS

- BLACK & TAN ONION RINGS**

13.50

Thick-cut onion rings dredged in a unique ale and dark stout-infused batter. Served with a spicy dipping sauce.
- PARMESAN ARTICHOKE DIP**

14.75

A delicious blend of creamy artichoke hearts, garlic, Parmesan cheese, mayo, and cream cheese. Served piping hot with house-made pita chips.
- TRIPLET OF DIPS**

13.50

Creamy house-made traditional hummus, pico de gallo, and spicy black bean dip, with house-made pita chips or sliced vegetables.
- BAVARIAN PRETZEL ROLLS**

11.50

Warm, thick, chewy pretzels with a creamy white cheddar sauce.
- SCOTCH EGGS**

12.00

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

14.50

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

12.00

Soft flour tortillas filled with hand-battered fish, zesty slaw, pico de gallo, and Baja sauce.
- POTATO CAKES**

11.00

Cheddar cheese, green onions, bacon, and a side of sour cream.
- CHILI CONN QUESO**

14.00

Papa Conn's chili in our house-made cheese sauce, and served with tortilla chips

FLATBREADS

MADE WITH GRAIN USED IN THE BREWING PROCESS.

- CAPRESE**

15.50

Roma tomatoes, fresh basil, buffalo mozzarella, balsamic glaze.
- STEAK AND BLEU**

16.50

House-made cheese sauce, steak, bleu cheese, mushrooms, and spinach.
- BBQ PORK & PINEAPPLE**

16.50

Bacon, pulled pork, pineapple, red onion & Italian cheese blend.
- CHICKEN TACO**

16.50

Chipotle ranch base, marinated chicken, pico de gallo, lettuce, cheddar cheese, and blue corn tortilla crumbles.
- HONEY, GOAT & BACON**

16.50

Smokey bacon, goat cheese, braised onions, dates, Italian cheese blend. Drizzled with sweet honey.
- NASHVILLE HOT**

16.50

Three cheese blend, braised onions, green onions, and Nashville hot tossed chicken.

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 SALAD**

16.50

Mixed greens, bacon, tomato, onion, and parmesan cheese, topped with grilled or blackened salmon filet.
- BARNYARD SALAD**

16.50

Mixed greens, goat cheese, diced ham, egg, green onion and carrot, topped with a fried chicken thigh, drizzled with BBQ and ranch dressing.
- CAESAR SALAD**

12.50 | ADD CHICKEN OR SHRIMP 4.25

Romaine hearts served with Caesar dressing, onions, house-made croutons, and shredded Parmesan cheese.
- COBB SALAD**

15.50

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

7.50 | DOUBLE 11.50

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



Italian | French | Ranch
1000 Island | Chipotle Ranch
Bleu Cheese | Sesame Ginger
Honey Mustard | Balsamic Vinaigrette

FISH CHIPS
SINGLE 13.00 DOUBLE 16.00

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

HANDHELDS

ALL BURGERS, CORNED BEEF & PULLED PORK MADE IN-HOUSE!

PUB BURGER 15.00 | DOUBLE 18.00

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

STINGER BURGER 16.00

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

LAMB BURGER 16.00

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

BEER & WHISKEY BURGER 15.50

Whiskey-glazed pub burger with beer-braised onions, mushrooms, smoked gouda cheese on a brioche bun.

THE KICKER BURGER 15.00

Pub burger topped with horsey mayo, braised onions, and gouda cheese on a brioche bun.

SESAME TURKEY BURGER 15.50

Turkey burger topped with pepperjack cheese, sesame ginger sauce, and slaw on a brioche bun.

SOUTHWEST VEGGIE BURGER 14.50

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

HOUSE-SMOKED PULLED PORK

BBQ SANDWICH With coleslaw. 15.00

PORK TENDERLOIN SANDWICH 15.00

Hand cut and breaded tenderloin on a brioche bun.

REUBEN SANDWICH 14.25

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

ITALIAN BEEF SANDWICH 15.50

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

SOUTHWEST HAM SANDWICH 13.50

Ham, red and green peppers, chipotle pesto, tomato and spinach on a brioche bun.

CHICKEN SANDWICH 14.00

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 13.50

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

ASIAN CRUNCH WRAP 13.50

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

CHICKEN CAESAR WRAP 13.50

Grilled chicken, lettuce, red onion, sliced pepperoncinis, and Parmesan cheese.

CHICKEN & GOAT CHEESE WRAP 13.50

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

Served
with **YOUR
CHOICE**
of **SIDE**

You'll find Side
Options on the
Back Page!

ENTRÉES

CHICKEN 'N' WAFFLES 16.00

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

SALMON FILET 18.25

Salmon has option of blackened, basil pesto, or root beer BBQ. Served on a bed of pineapple cilantro rice with your choice of side.

BACON WRAPPED MEATLOAF 17.50

Ground lamb & Angus beef wrapped in bacon; cooked to perfection & topped with mushroom gravy. With your choice of side.

CHICKEN PARM PENNE 17.00

Fried chicken thigh on a bed of house-made marinara & penne noodles, with fresh mozzarella and basil.

GNOCCHI STROGANOFF 17.50

Gnocchi served in a slow-braised beef stroganoff.

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 | 15.50
PONYSHOE
SMALLER SIZE | 13.50

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

DESSERTS 7.00

- 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 7.50

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 12.50
2. SPINACH, TOMATO, AND GOAT CHEESE 11.50

- THE SLINGER 14.00
Andouille sausage, breakfast potatoes, fried eggs with sausage gravy over thick-cut toast.

- THE SCRAMBLE
Three eggs with breakfast potatoes & toast.
1. MEAT LOVERS 13.00
With ham, bacon, and sausage
2. VEGGIE LOVERS 12.50
With roasted tomato, red onion, garlic, spinach and mushrooms

- THE BENEDICT 12.50
Two poached eggs and country ham over English muffin topped with hollandaise, with breakfast potatoes.

- TRADITIONAL BUTTERMILK WAFFLE 6.50

- BACON & BROWN SUGAR WAFFLE 7.00

- BREAKFAST SHOE 14.00
Buttermilk waffle—topped with ham, sausage, or bacon—breakfast potatoes, two scrambled eggs, smothered in gravy or cheese sauce.

- SPINACH & EGGS BREAKFAST FLATBREAD 15.00
Fresh spinach and mushrooms on a generous base of cheese sauce and mozzarella cheese, topped with scrambled eggs.

- MEAT LOVER & EGGS FLATBREAD 16.00
Italian pork sausage and bacon on a sausage and gravy base, with mozzarella and cheddar cheese, topped with scrambled eggs.

- CHICKEN 'N' BISCUITS 13.25
Fried chicken thighs on top of warm biscuits and smothered in Sausage gravy.

- BISCUITS 'N' GRAVY
FULL ORDER 11.00 | HALF ORDER 6.00

- Papa Conn's ORIGINAL BREAKFAST 12.00
Battered-dipped cinnamon-raisin bread deep fried golden brown with warm maple syrup. With ham, sausage, or bacon.

- Papa Conn's BREAKFAST SANDWICH 11.00
Ham, egg & American cheese between slices of Papa Conn's French toast, with breakfast potatoes.

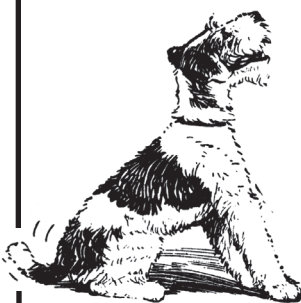
- BRUNCH SIDES 4.00
Ham, Sausage, or Bacon.

NO SUBSTITUTIONS PLEASE

BEVERAGES

- MT'S ROOT BEER 3.50
- ROOT BEER FLOAT 4.50
- COKE | DIET COKE | SPRITE
- CHERRY COKE 3.75
- LEMONADE 3.75
- FRESH-BREWED
- ICED TEA 3.75
- FRENCH ROAST COFFEE
REG & DECAF 3.75
- MILK 3.75
- CHOCOLATE MILK 4.00
- HOT CHOCOLATE 4.00

OBED & ISAAC'S HOUSE-MADE



DOG BISCUITS
(AND A WATER BACK)
3.50 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.