



Welcome to OBED & ISAAC'S MICROBREWERY and EATERY

DOWNTOWN PEORIA ILLINOIS | 321 NE MADISON | 309.306.0190 | OBEDANDISAACS.COM | NO. 7

Eat Well and Drink Better Beer

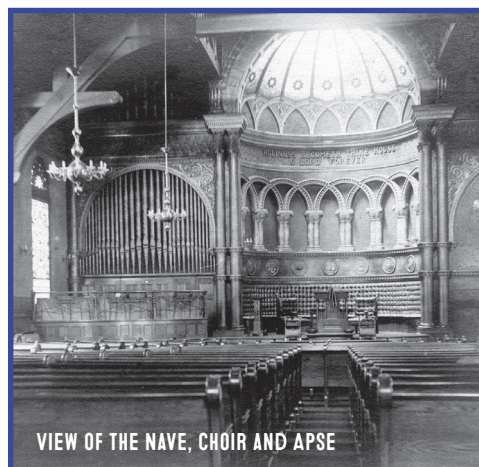
In 1887 the congressional members of the Second Presbyterian Church of Peoria elected to build a new church on the corner of Madison and Jackson Street. They contracted the renowned architect, W W. Boyington, designer of Chicago's Water Tower, to design the new facility in the popular Richardson Romanesque 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.



SECOND
PRESBYTERIAN
CHURCH



VIEW OF THE NAVE, CHOIR AND APSE



INSTALLATION OF "SILENCE" IN THE DONMEYER MEMORIAL

Photos courtesy of the Peoria Historical Society
Collection, Bradley University Library

It wasn't until 1928, at the final cost 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, and the 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. However, 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).

Enjoy your time here!

Fun Facts

42' Ceiling height in the main dining room.

The exterior is Illinois field stone.

Spalding Street was originally called Jackson Street.

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

In the empty space in the Donmeyer Monument stood a statue of a woman figure with her finger to her lips is named "Silence". Silence was stolen in the mid-1990s, and the search is on to bring her back to her proper home 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 what used to be called Jackson Street. Springfield Obed & Isaac's faces Jackson Street.



LEARN ABOUT MAKING BEER

FIRST SATURDAY
EVERY MONTH

Join the Brewery... **JOIN US** ...Sample our Brews.

FOR BEER SCHOOL 101

There's no charge but advance registration is required

Contact us at **CONNESHG.COM**

→ Open 11AM-11:30PM Daily
→ Turn the page for our MENU

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) 12.50 | PONYSHOE (SMALLER SIZE) 10.50

... choose from ...

ANGUS BEEF | PAPA CONN'S HAM | CHICKEN BREAST | TURKEY | CORNED BEEF
BUFFALO CHICKEN | VEGGIE BURGER | TURKEY BURGER | LAMB BURGER (ADD 2.50)
PULLED PORK | PORK TENDERLOIN (ADD 2.00) | EXTRA MEAT (ADD 2.95)

SPECIALTY BREWSHOES 12.50

... Just like the traditional shoe but choose from these 3 favorites ...

PAPA CONN'S CHILI CHEESE

ORIGINAL-RECIPE CHILI,
TOPPED *with* RED ONION
and CHEDDAR CHEESE

THE CUBANO

HAM, PULLED PORK,
STONE-GROUND MUSTARD
and PICKLES

CHICKEN TACO

TACO-SEASONED CHICKEN
BREAST, TOPPED *with*
LETTUCE, PICO DE GALLO,
and CHIPOTLE RANCH

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 Springfield Original

SNACKS

BLACK and TAN ONION RINGS...10.00

THICK-CUT ONION RINGS DREDGED *in a* UNIQUE ALE and DARK STOUT-INFUSED BATTER.
SERVED *with a* SPICY DIPPING SAUCE.

PARMESAN ARTICHOKE DIP...11.25

A DELICIOUS BLEND of CREAMY ARTICHOKE HEARTS, GARLIC, PARMESAN CHEESE, MAYO,
and CREAM CHEESE. SERVED PIPING HOT *with* HOUSE-MADE PITA CHIPS.

GOAT CHEESE STUFFED DATES...10.00

WARM, TANGY GOAT CHEESE ENCASED *in a* FRESH DATE, WRAPPED *with* SMOKEY BACON.

TRIPLET of DIPS...10.00

CREAMY HOUSE-MADE TRADITIONAL HUMMUS, PICO DE GALLO, and
SPICY BLACK BEAN DIP, *with* HOUSE-MADE PITA CHIPS or SLICED VEGETABLES..

Bavarian PRETZEL ROLLS...8.00

WARM, THICK, CHEWY PRETZELS *with a* CREAMY WHITE CHEDDAR SAUCE.

SCOTCH EGGS...8.50

TWO HARD-BOILED EGGS WRAPPED *in* SAUSAGE, BREADED and DEEP-FRIED.
SERVED *with* MARINARA and STONE-GROUND MUSTARD.

PUB NACHOS...11.00

CHOOSE FROM HOUSE-SMOKED PULLED-PORK, JERK CHICKEN, OR BUFFALO CHICKEN — SERVED WITH
SOUR CREAM, CHEESE SAUCE, PICO DE GALLO, GREEN ONIONS *on a* BED of HOUSE-MADE PITA CHIPS.

LOADED PIEROGIES...7.50

WHIPPED POTATOES and CHEESE WRAPPED *in a* PASTA SHELL and
TOPPED *with* SHREDDED CHEESE, SOUR CREAM, BACON, and GREEN ONION.

FISH TACOS...8.50

SOFT FLOUR TORTILLAS *filled with* BEER-BATTERED FISH, ZESTY SLAW, PICO DE GALLO & BAJA SAUCE

BUFFALO CHICKEN DIP...11.00

A BLEND of CREAM CHEESE, SMOKED GOUDA, SOUR CREAM, and SHREDDED BUFFALO CHICKEN,
topped with GREEN ONION, and *served with* HOUSE-MADE PITA CHIPS.

FLATBREADS

*Made with Grain
used in the
Brewing Process*

VEG HEAD 12.00

MUSHROOMS, SPINACH, ARTICHOKE, ITALIAN CHEESE, ONIONS, PEPPERS
WITH SWEET TOMATO SAUCE.

MARGHERITA CHICKEN 13.00

SWEET TOMATO SAUCE, GARLIC, SLICED TOMATOES, ITALIAN CHEESE
BLEND, MARINATED CHICKEN, AND FRESH BASIL.

BBQ PORK and PINEAPPLE 13.00

BACON, PULLED PORK, PINEAPPLE WITH RED ONION & ITALIAN CHEESE BLEND.

CHICKEN TACO 13.00

CHIPOTLE RANCH BASE, MARINATED CHICKEN, PICO DE GALLO,
LETTUCE, CHEDDAR CHEESE AND BLUE CORN TORTILLA CRUMBLES

HONEY, GOAT and BACON 13.00

SMOKEY BACON, GOAT CHEESE, BRAISED ONIONS, DATES, ITALIAN CHEESE
BLEND. DRIZZLED WITH SWEET HONEY.

SALADS

Barnyard Salad → 12.00

MIXED GREENS, GOAT CHEESE, DICED HAM, EGG, GREEN ONION, CARROT *topped*
with a FRIED CHICKEN THIGH, *drizzled with* RANCH DRESSING and BBQ SAUCE.

Grilled Caesar Salad → 10.00

add Chicken or Shrimp 3.25

GRILLED ROMAINE HEARTS SERVED *with* CAESAR DRESSING, ONIONS,
HOUSE-MADE CROUTONS, and SHREDDED PARMESAN CHEESE.

Cobb Salad → 12.00

MIXED GREENS TOPPED *with* ROASTED CHICKEN BREAST, APPLEWOOD-
SMOKED BACON, BLEU CHEESE, GUACAMOLE, TOMATOES, EGG, and CARROTS.

Side Salad → 5.00 / 9.00 double size

MIXED GREENS *with* TOMATOES, CARROTS, RED ONION, HOUSE-MADE
CROUTONS, and PARMESAN CHEESE. WITH CHOICE of DRESSING.

DRESSING CHOICES

ITALIAN
FRENCH
RANCH

CHIPOTLE RANCH

BLEU CHEESE

1000 ISLAND

SESAME GINGER

IPA VINAIGRETTE

BALSAMIC
VINAIGRETTE

SOUP BEER CHEESE SOUP of THE DAY

Served daily

*Changes daily,
ask your server*

CUP 4.75
BOWL 6.75



PAPA CONN'S TAVERN-STYLE CHILI

CUP 4.75 BOWL 6.75

ORIGINAL FAMILY RECIPE WITH 15 UNIQUE SPICES
Served One Way: PAPA CONN'S WAY!

HANDHELDS

PUB BURGER

SEASONED CHARGRILLED ANGUS BEEF ON A PRETZEL ROLL WITH ALL THE TRIMMINGS

➔ \$11.25

VEGGIE BURGER

CHARGRILLED CHIPOTLE BEAN BURGER ON A PRETZEL ROLL

➔ \$10.50

HOUSE-SMOKED

PORK BBQ

WITH COLESLAW

➔ \$11.00

SERVED *with* YOUR CHOICE of SIDE.

ALL BURGERS, CORNED BEEF & PULLED PORK MADE IN HOUSE.

STINGER BURGER ➔ 12.50

PUB BURGER *with* ONION RINGS, CHEDDAR CHEESE, BBQ SAUCE, and BACON on PRETZEL ROLL.

BEER & WHISKEY BURGER ➔ 11.75

WHISKEY-GLAZED PUB BURGER *with* BEER-BRAISED ONIONS, MUSHROOMS, and SMOKED GOUDA CHEESE.

LAMB BURGER ➔ 12.25

SEASONED, CHARGRILLED GROUND LAMB TOPPED *with* FETA CHEESE and AIOLI MAYO on a BRIOCHE BUN.

JERKY TURKEY BURGER ➔ 12.00

JERK-SEASONED TURKEY BURGER TOPPED *with* PINEAPPLE SLAW, SWEET CHILI SAUCE, and PEPPERJACK CHEESE on a BRIOCHE BUN.

PB&J BURGER ➔ 11.75

PUB BURGER *with* CHEDDAR CHEESE, PEANUT BUTTER, and BACON JAM on PRETZEL ROLL.

PORK TENDERLOIN ➔ 11.25

HAND CUT and BREADED TENDERLOIN on a BRIOCHE BUN.

ITALIAN BEEF ➔ 11.00

SLOW-ROASTED BEEF *in our* HOUSE-MADE ALE, FRESH BASIL, PEPPEROCINIS, ITALIAN SEASONING on a BRIOCHE BUN.

REUBEN ➔ 10.75

HOUSE-MADE CORNED BEEF, or TURKEY *with* SEASONED SAUERKRAUT, MELTED SWISS CHEESE and 1000 ISLAND DRESSING on TOASTED MARBLE RYE.

WRAPS *with One Side*

TURKEY GUACAMOLE ➔ 11.00

TURKEY, CRISP BACON, GUACAMOLE, ROASTED PEPPERS, ROMAINE LETTUCE.

ASIAN CRUNCH ➔ 11.00

BREADED CHICKEN, SLAW, GREEN ONION, SESAME GINGER DRESSING, CHOPPED PEANUTS.

THE CLUB ➔ 11.00

HAM, TURKEY, BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, RANCH DRESSING.

CHICKEN & GOAT CHEESE ➔ 11.00

GRILLED CHICKEN BREAST, GOAT, CHEESE, DRIED CRANBERRIES, ROMAINE LETTUCE, BALSAMIC GLAZE.

FISH AND CHIPS

SINGLE 10.50 DOUBLE 13.50

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

ENTRÉES

KITCHEN SINK PIE 12.75

GROUND LAMB AND BEEF, CARROTS, CELERY, GARLIC – COVERED WITH GREEN BEANS, CORN, AND POTATO MASH. SERVED WITH CORNBREAD

CHICKEN 'N' WAFFLES 12.00

BUTTERMILK WAFFLE TOPPED WITH A HAND-BREADED CHICKEN THIGH, WITH MAPLE-WHISKEY GLAZE & COFFEE BOURBON BUTTER.

SALMON FILLET 15.75

PRESENTED ON A BED OF RED BEANS AND RICE. SERVED WITH CHOICE OF SIDE.

CAJUN SHRIMP ANDOUILLE 15.50

CAJUN-STYLE SHRIMP & ANDOUILLE SAUSAGE SERVED OVER CORNBREAD, WITH A CAJUN BUTTER CREAM SAUCE.

BACON-WRAPPED MEATLOAF 15.00

GROUND LAMB & SIRLOIN WRAPPED IN BACON, SMOKED TO PERFECTION, TOPPED WITH HOUSE-MADE MUSHROOM & ONION GRAVY.

SHORT RIB STROGANOFF 13.00

THICK AND HEARTY HOMESTYLE NOODLES, TOSSED WITH RED WINE BRAISED SHORT RIBS AND A CREAMY STROGANOFF GRAVY.

SIDES



POTATO SALAD

with GREEN PEPPER, CELERY, FARM-FRESH EGGS, and SECRET BLEND of SEASONINGS.

BAKED BEANS *with* SMOKEY BACON and ONIONS

ZESTY COLE SLAW | MAC-N-CHEESE

VEGETABLE of the DAY | MINI-SALAD

BACON and GREEN BEANS

GARLIC POTATO MASH

HOUSE PUB FRIES

HOUSE-SEASONED POTATO CHIPS



A ROUND of BEERS for the KITCHEN \$12.95

20% GRATUITY ON TABS LEFT OVERNIGHT. ALL MAJOR CREDIT CARDS ACCEPTED. ATM AVAILABLE IN FRONT LOBBY.

SUNDAY BRUNCH

The OMELET

3 eggs served with breakfast potatoes & toast

1. ANDOUILLE SAUSAGE, SWISS CHEESE & BACON 11.00
2. SPINACH, TOMATO & GOAT CHEESE 10.00

The SLINGER 11.00

ANDOUILLE SAUSAGE, BREAKFAST POTATOES, FRIED EGGS *with* SAUSAGE GRAVY *over* THICK-CUT TOAST.

The SCRAMBLE

3 eggs served over breakfast potatoes & toast

1. HAM, MUSHROOMS, BEER-BRAISED ONIONS, SPINACH 11.00
2. ROASTED TOMATO, RED ONION, GARLIC, SPINACH, MUSHROOMS 10.50

The BENEDICT 10.50

2 POACHED EGGS & COUNTRY HAM OVER ENGLISH MUFFIN TOPPED *with* HOLLANDAISE and SERVED WITH BREAKFAST POTATOES.

WAFFLES} 1. TRADITIONAL BUTTERMILK WAFFLE → 4.50 2. BACON & BROWN SUGAR WAFFLE → 5.00

BREAKFAST SHOE → 11.50

A BUTTERMILK WAFFLE TOPPED WITH HAM, SAUSAGE, OR BACON, AND BREAKFAST POTATOES, TWO EGGS OF YOUR CHOICE, SMOTHERED IN GRAVY OR CHEESE SAUCE.

SPINACH AND EGGS BREAKFAST FLATBREAD → 12.00

FRESH SPINACH and MUSHROOMS on a GENEROUS BASE of CHEESE SAUCE and MOZZARELLA CHEESE-TOPPED *with* SCRAMBLED EGGS.

MEAT LOVER AND EGGS FLATBREAD → 13.00

ITALIAN PORK SAUSAGE and BACON on a SAUSAGE and GRAVY BASE, *with* MOZZARELLA and CHEDDAR CHEESE, TOPPED *with* SCRAMBLED EGGS.

CHICKEN 'N' BISCUITS → 11.25

FRIED CHICKEN THIGHS on top of WARM BISCUITS & SMOTHERED in SAUSAGE GRAVY.

BISCUITS 'N' GRAVY FULL ORDER → 10.00 HALF ORDER → 5.00



PAPA CONN'S ORIGINAL BREAKFAST

BATTERED-DIPPED CINNAMON-RAISIN BREAD DEEP FRIED GOLDEN BROWN *with* WARM MAPLE SYRUP, SERVED *with* HAM, SAUSAGE, or BACON.

8.50

PAPA CONN'S BREAKFAST SANDWICH

HAM, EGG, and AMERICAN CHEESE BETWEEN SLICES of PAPA CONN'S FRENCH TOAST. SERVED *with* BREAKFAST POTATOES.

8.75

→ NO SUBSTITUTIONS PLEASE ←

★ KIDS' Combo MEALS ★

HOT DOG → 6.00

PAN-SEARED and SERVED in a TRADITIONAL WHITE BUN.

HAMBURGER SLIDERS → 6.00

TWO ANGUS BEEF PATTIES *with* AMERICAN CHEESE on SLIDER BUNS.

CHICKEN SLIDERS → 6.00

TWO CHICKEN PATTIES on SLIDER BUNS.

CHICKEN FINGERS → 6.00

BREADED and DEEP-FRIED CHICKEN TENDERS.

MAC-N-CHEESE → 6.00

ELBOW MACARONI *with* our FAMOUS CHEESE SAUCE, and TOPPED *with* BREAD CRUMBS.

GRILLED CHEESE → 6.00

TWO SLICES of TRADITIONAL WHITE SANDWICH BREAD filled *with* AMERICAN CHEESE and GRILLED to a CRUNCHY PERFECTION OUTSIDE, and GOOEY INSIDE!

Just like Mom makes!

★ SERVED WITH CHOICE OF SIDE ★

12 AND UNDER / OVER 12 ADD 2.00 (WE KNOW WHO YOU ARE)



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.

DESSERTS

BREAD PUDDING → 6.25

WARM, MELT-IN-YOUR-MOUTH BREAD PUDDING MADE *with* SWEET CUSTARD and TOPPED *with* a CARAMEL CUSTARD SAUCE.

CHEESECAKE → 8.25

Ask your server for the flavor of the day.

GOOEY BUTTER CAKE → 6.25

A ST. LOUIS TRADITION!

NUTELLA POPPERS → 6.25

DEEP-FRIED NUTELLA-FILLED POPPERS ROLLED in POWDERED SUGAR and DRIZZLED *with* HOUSE-MADE BUTTERSCOTCH.

Soft 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
REGULAR / DECAF 2.75

MILK 2.75

CHOCOLATE MILK 3.00

HOT CHOCOLATE 3.00

We invite you to visit
our sister properties
in Springfield



For more information go to CONNESHG.COM

@OBEDANDISAACS



20% GRATUITY ON TABS LEFT OVERNIGHT.

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.