



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

LEARN ABOUT
MAKING BEER AT
OBED & ISAAC'S

**BEER
SCHOOL
101**



TOUR THE BREWERY
SAMPLE OUR BREWS

FIRST SATURDAY
EVERY MONTH

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

OBED & ISAAC'S MICROBREWERY and EATERY

217.670.0627 | OBEDANDISAACS.COM | NO. 21

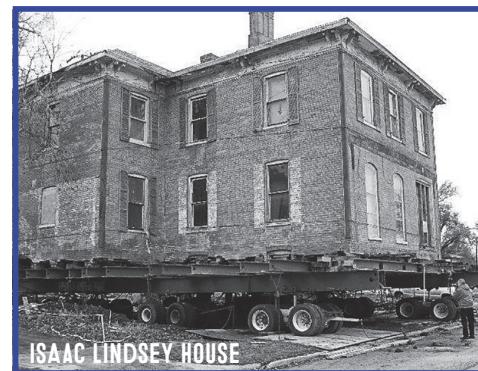
Eat Well and Drink Better Beer!

Our History

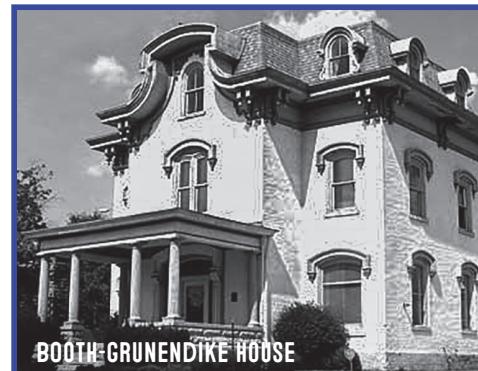
The story begins over 150 years ago, when Obed Lewis married Cordelia Iles and built their family home on the corner of Seventh and Jackson Street, just one block west of the Lincoln home. The Lewis' three children, William, Kate and Mary, became close friends with Mary Todd and Abraham Lincoln's children. 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



ISAAC LINDSEY HOUSE



BOOTH GRUNENDIKE HOUSE

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 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!

- 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.

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



@OBEDANDISAACS

SNACKS

BLACK & TAN ONION RINGS 12.50

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

PARMESAN ARTICHOKE DIP 13.75

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 12.50

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

BAVARIAN PRETZEL ROLLS 10.50

Warm, thick, chewy pretzels with a creamy white cheddar sauce.

SCOTCH EGGS 11.00

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

PULLED-PORK NACHOS 13.50

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 11.00

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

POTATO CAKES 10.00

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

FLATBREADS

MADE WITH GRAIN USED IN THE BREWING PROCESS.

CAPRESE 14.50

Roma tomatoes, fresh basil, buffalo mozzarella, balsamic glaze.

STEAK PHILLY 15.50

Steak, peppers, and onions with our house-made cheddar cheese sauce and our Italian cheese blend.

BBQ PORK & PINEAPPLE 15.50

Bacon, pulled pork, pineapple, red onion & Italian cheese blend.

CHICKEN TACO 15.50

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

HONEY, GOAT & BACON 15.50

Smokey bacon, goat cheese, braised onions, dates, Italian cheese blend. Drizzled with sweet honey.

SOUP and CHILI

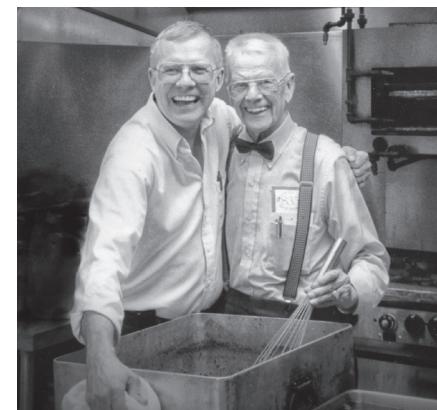
BOWL 7.75 | CUP 5.75

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 SALAD 16.50

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

SHRIMP SALAD 15.00

Fried shrimp on a bed of mixed greens, red onion, tomato, peppers, and cheddar cheese.

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 14.50

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.

DRESSING CHOICES



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 and
PULLED PORK MADE IN-HOUSE!

PUB BURGER 14.00 | DOUBLE 17.00

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

STINGER BURGER 15.00

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

LAMB BURGER 15.00

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

BEER & WHISKEY BURGER 14.50

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

JERKY TURKEY BURGER 14.50

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

PB&J BURGER 15.00

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

SOUTHWEST VEGGIE BURGER 13.50

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

HOUSE-SMOKEd PULLED PORK

BBQ SANDWICH With coleslaw. 13.50

PORK TENDERLOIN SANDWICH 14.00

Hand cut and breaded tenderloin on a brioche bun.

REUBEN SANDWICH 13.25

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

ITALIAN BEEF SANDWICH 14.50

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

CHICKEN SANDWICH 13.00

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 pepperoncini, and Parmesan cheese.

CHICKEN & GOAT CHEESE WRAP 13.50

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



ENTRÉES

CHICKEN 'N' WAFFLES 15.00

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.

PUT A STICK IN IT! 17.00

Choice of sweet chili fried shrimp or tequila lime chicken skewers served on a bed of pineapple cilantro rice with your choice of side.

basil pesto chicken 17.00

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.



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.



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 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. Gooey inside!

SUNDAY BRUNCH

11:00 am -
2:00 pm

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

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

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

13.50

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

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

SPINACH & EGGS

BREAKFAST FLATBREAD

14.00

Fresh spinach and mushrooms on a generous base of cheese sauce and mozzarella cheese, topped with scrambled eggs.

MEAT LOVER & EGGS

FLATBREAD

15.00

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

10.50

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.

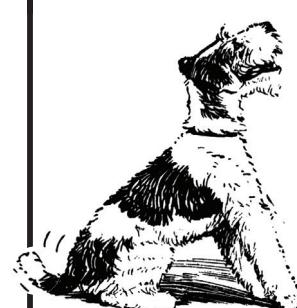
BRUNCH SIDES

4.00

Ham, Sausage, or Bacon.

→ NO SUBSTITUTIONS PLEASE ←

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.