



Obed & Isaac's Microbrewery and Eatery
500 S. 6th St. Springfield, IL 217-670-0627
321 NE Madison, Peoria IL 309-306-0190

Gluten-Sensitive Printable Menu, Vol 17

Snacks

Goat Cheese Stuffed Dates	10.00
<i>Warm and tangy goat cheese encased in a fresh date wrapped with smoky bacon.</i>	
Triplet of Dips - Vegetables instead of pitas	10.00
<i>Creamy house-made traditional hummus, pico de gallo, and spicy black bean dip, with fresh vegetables.</i>	
Parmesan Artichoke Dip	11.25
<i>A delicious blend of creamy artichoke hearts, garlic, parmesan cheese, mayo, and cream cheese. Served with fresh vegetables instead of pita chips.</i>	

Salads

Strawberry Dream Salad	12.00
<i>Mixed greens topped with roasted chicken breast, fresh strawberries, walnuts, feta cheese crumbles, and balsamic glaze.</i>	
Grilled Caesar Salad – NO CROUTONS	10.00
<i>Grilled romaine hearts with our house Caesar dressing, onions, carrots, and shredded parmesan cheese. Add Chicken or Shrimp - 3.25</i>	
Cobb Salad	12.00
<i>Mixed greens topped with roasted chicken breast, applewood-smoked bacon, bleu cheese, guacamole, tomatoes, egg, and carrots.</i>	
Side Salad – NO CROUTONS	5.00/Double Size 9.00
<i>Mixed greens topped with tomatoes, red onion, house-made croutons, parmesan cheese, and choice of dressing.</i>	

Dressing Choices: Balsamic Vinaigrette, IPA Vinaigrette, Italian, French, Ranch, Chipotle, Bleu Cheese, and Thousand Island.

Soups

Soup of the Day changes daily, please ask your server

cup – 4.75 / bowl – 6.75

Entrees

Salmon (grilled or blackened) <i>Grilled salmon filet served over red beans and rice with one side.</i>	15.75
Cajun Shrimp Andouille <i>Cajun-style shrimp & andouille sausage served over cornbread, with Cajun butter cream sauce.</i>	15.50
Kitchen Sink Pie <i>Ground lamb and beef, carrots, celery, garlic – covered with green beans, corn, and potato mash. Served with cornbread.</i>	12.75

Burgers and Sandwiches

Served **WITHOUT** French roll/bun/brioche with your choice of side.

Gluten-free buns are available upon request for a \$2 upcharge *Items crossed through are removed from the recipe.*

Pub Burger <i>Seasoned chargrilled ground sirloin on a pretzel roll with all the trimmings.</i>	11.25
Stinger Burger <i>Pub burger with black & tan onion rings, cheddar cheese, BBQ sauce, and bacon on a pretzel roll.</i>	12.50
Beer & Whiskey Burger <i>Whiskey-glazed pub burger with beer braised onions, mushrooms, and smoked gouda.</i>	11.75
Veggie Burger <i>Chargrilled chipotle bean burger on a pretzel roll.</i>	10.50
PB&J Burger <i>Pub burger with cheddar cheese, peanut butter, and bacon jam on a pretzel roll.</i>	11.75
Beer Brat <i>Bratwurst simmered in beer, chargrilled, with sautéed onions and sauerkraut.</i>	9.75
House-Smoked Pork BBQ <i>House-smoked and hand pulled with BBQ sauce and served with coleslaw.</i>	11.00
Ham & Turkey <i>Sliced ham and smoked turkey with gouda cheese and fresh spinach with a spicy sauce, served on wheatberry bread.</i>	9.75
Reuben <i>House-made corned beef OR turkey with seasoned sauerkraut, melted Swiss cheese, and thousand island dressing on toasted marble rye.</i>	10.75

Sides

4.00 per side

Zesty Cole Slaw	Vegetable of the Day – Please ask server
Garlic Potato Mash	Papa Conn's Potato Salad
Mini Salad- no croutons	House-seasoned Potato Chips

Sunday Brunch

11am-2pm weekly

The Omelet

3 eggs served with breakfast potatoes ~~and toast.~~

1. Spinach, tomato and goat cheese 10.00
2. Andouille sausage, Swiss cheese and bacon 11.00

The Scramble

3 eggs served over breakfast potatoes ~~and toast.~~

1. Ham, mushrooms, ~~beer braised onions~~, and spinach 11.00
2. Roasted tomato, red onion, garlic, spinach, mushrooms 10.50

The Benedict

2 poached eggs and country ham ~~over English muffin~~ topped with hollandaise and served with breakfast potatoes.

10.50

The Slinger

Andouille sausage, breakfast potatoes, fried eggs with sausage gravy served over ~~thick cut toast.~~

11.00

Brunch Sides:

Ham, Sausage, or Bacon

3.25