



**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**

**ADVANCE REGISTRATION  
IS REQUIRED  
CONTACT US AT CONNSHG.COM**

# OBED & ISAAC'S MICROBREWERY *and* EATERY

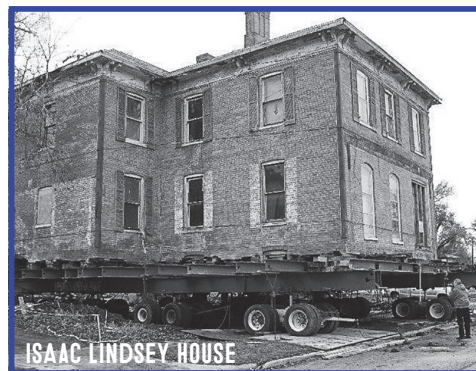
**217.670.0627 | OBEDANDISAACS.COM | NO. 24**

*Eat Well and Drink Better Beer!*

*Our History* The story begins over 170 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. The Isaac Lindsey home now has a busy new life as the 7th Street Cidery Craft Ciders & Mead.

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

## BEER-BATTERED ONION RINGS 13.50

Thick-cut onion rings dredged in a unique beer batter. Served with a spicy dipping sauce.

## PARMESAN ARTICHOKE DIP 15.00

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 14.00

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

## BAVARIAN PRETZEL ROLLS 12.00

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

## SCOTCH EGGS 12.50

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

## PULLED-PORK NACHOS 15.00

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

## FISH TACOS 12.50

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

## BRISKET TACOS 15.00

Brisket, mac n cheese, and whiskey glaze served in warm tortillas.

## POTATO CAKES 11.50

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

# FLATBREADS

MADE WITH GRAIN USED IN THE BREWING PROCESS.

## CAPRESE 15.50

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

## CHICKEN CORDON BLEU 16.50

Italian cheese blend, fried chicken, Papa Conn's ham, swiss cheese, and drizzled with honey mustard.

## 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.

*A ROUND of BEERS for the KITCHEN \$13.95*



# SOUP and CHILI

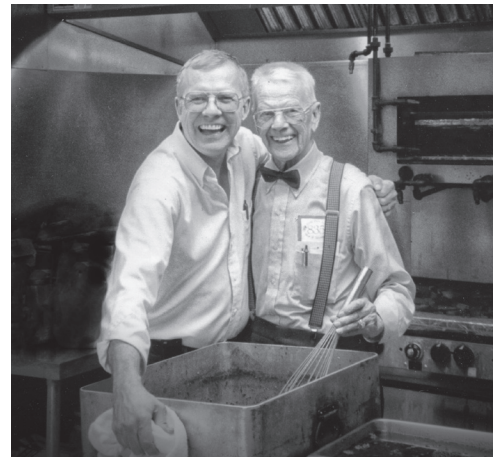
BOWL 7.75 | CUP 5.75

## 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 17.00

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

## HARVEST SALAD 13.00 | ADD CHICKEN 4.25

Mixed greens, sliced pears and apples, bacon, feta cheese, and served with apple cider vinaigrette.

## 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, tomatoes, carrots, red onion, house-made croutons, Parmesan cheese and your 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 & 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** 16.50

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

**LAMB BURGER** 16.50

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

**BEER & WHISKEY BURGER** 16.00

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

**BRISKET BURGER** 18.00

Pub burger topped with whiskey glazed sliced brisket, your choice of cheese, and served on a brioche bun.

**BACKYARD TURKEY BURGER** 16.00

Turkey burger topped with white cheddar cheese, onion straws, BBQ sauce, and pickles.

**SOUTHWEST VEGGIE BURGER** 15.00

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

**HOUSE-SMOKED PULLED PORK**

**BBQ SANDWICH** With coleslaw. 15.50

**REUBEN SANDWICH** 14.75

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

**CHICKEN SANDWICH** 14.50

Fried chicken thigh on a brioche bun with your choice of sauce: mayo, BBQ, honey mustard, ranch, hot sauce, or baja sauce.

**MEATLOAF SANDWICH** 16.50

Sliced bacon wrapped meatloaf, white cheddar cheese, drizzled with BBQ sauce and served on wheatberry bread.

**TURKEY GUACAMOLE WRAP** 14.00

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

**ASIAN CRUNCH WRAP** 14.00

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

**CHICKEN CAESAR WRAP** 14.00

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

**CHICKEN & GOAT CHEESE WRAP** 14.00

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



# 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.



CHOOSE FROM

Angus Beef | Corned Beef | Pulled Pork | Papa Conn's Ham  
Pulled Pork | Chicken Breast | Buffalo Chicken | Turkey | Turkey Burger  
Veggie Burger | Brisket (+2.50) | 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.

# ENTRÉES

**CHICKEN 'N' WAFFLES** 16.50

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 wild 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.

**GRILLED PORK CHOP** 18.00

Brown sugar marinated pork chop with wild rice. Your choice of side.

**KITCHEN SINK PIE** 18.00

Ground lamb and beef, carrots, celery, garlic-covered with corn, green beans, and potato mash. Served with your choice of side.

**OPEN FACED TURKEY SANDWICH** 17.00

Texas Toast topped sliced turkey, mashed potatoes, green beans, and topped with gravy.

**BAKED MOSTACCIOLI** 18.00

Mostaccioli noodles tossed in our homemade sauce made with ground beef and Italian sausage and baked to perfection. Served with pretzel stick and your choice of side.

## 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

### CREAMY 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!

## KIDS' MEALS 7.50

12 AND UNDER | OVER 12 ADD 2.00

WITH YOUR CHOICE OF ONE SIDE.

### 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!

### HAM & SWISS

Papa Conn's Ham, Swiss cheese, and honey mustard served on a brioche bun.

### CHEESE PIZZA

Pita Bread topped pizza sauce & gooey cheese.

# SUNDAY 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

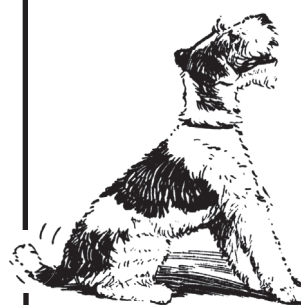
REG & DECAF 3.75

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.