



# Connecticut Society of the Sons of the American Revolution

## Board of Managers Meeting Celebrating the Heroic Life of Capt. Nathan Hale

Griswold Inn, Essex and via Zoom Videoconference  
Saturday, September 19, 2020  
10:30 AM to Noon

**Call to order** by President Damien Cregeau

**Invocation and Memoriam** by Compatriot Rich Kendall

**Pledge of Allegiance** to the Flag of the United States of America

**SAR Pledge:** “We, descendants of the heroes of the American Revolution, who, by their sacrifices, established the United States of America, reaffirm our faith in the principles of liberty and our Constitutional Republic, and solemnly pledge ourselves to defend them against every foe.”

**Establishment of a Quorum** - By Vice President Stephen Taylor, acting secretary for the meeting  
Minutes of June 2020 Zoom Meeting  
Officers, Committee, and Branch meeting reports on our web site

*Does anyone have anything to add to their reports or any questions about a report?*

### **Old Business**

VP Stephen Taylor w/minutes of Special BOM Zoom Meeting, Sept 2, 2020 - 250th Anniversary Pins  
Update on 250th Pins - Dave Perkins

### **New Business**

Spring 2021- Orations Contest - Discussion  
Upcoming Dues Notices for 2021  
Open Floor – for any new business

### **Upcoming events:**

Oct 10 – Branch 13 Annual Meeting  
Oct 17 - Branch 1 – Derby Cemetery plaque dedication  
Oct 18 - Branch 6 – Native American Grave Marking

### **Motion to Adjourn for Lunch**

**SAR Recessional:** “Until we meet again, let us remember our obligations to our forefathers who gave our Constitution, the Bill of Rights, an independent Supreme Court and nation of free men.”

**Benediction** By Compatriot Rich Kendall

**Adjournment**

## **DIRECTIONS to the Griswold Inn – Essex CT**

The Griswold Inn is located near the foot of Main Street in Essex Village on the Connecticut River.

### **Traveling Interstate 95 North:**

take Exit 65. At end of exit ramp take left (Rte. 153). Travel approximately 7 miles. You will eventually come to a light at a 4-way intersection. Go straight for ½ mile until you reach a stop sign. See below “From stop sign.”

### **Traveling Interstate 95 South:**

take Exit 69 (Rte. 9). Travel on Rte. 9 to Exit 3. At end of exit ramp take left – you will reach a light at a 4-way intersection. Take right and go straight for ½ mile until you reach a stop sign. See below “From stop sign.”

### **Traveling Interstate 91 South:**

Take Exit 22S, a left-hand exit, (Route 9), Take Exit 3. Take left, travel under overpass to light at 4-way intersection. Take left and proceed ½ mile to stop sign. See below “From stop sign.”

### **From stop sign:**

Directly across you will notice a sign with an arrow pointing in the direction of “Essex and Historic Waterfront.” Take this “middle road” to the bottom of the hill. Bear right at the rotary and onto Main Street. The inn is ¼ mile on your right.

**Luncheon selection will be off of their menu.**

<https://griswoldinn.com/wp-content/uploads/2020/09/DINING-INDOOR-OUTDOOR-GRIS-TO-GO-9.09.20-2.pdf>

## **☆STARTERS☆**

Our Signature Clam Chowder - cup 8.

Trio of Italian Meatballs with marinara and parmesan 12.

Trio of Potato Cakes with sour cream and applesauce 9.50

Our Own Famous 1776 Sausage Samplerserved with braised red cabbage, sautéed spinach and Revolutionary Ale mustard 10.

Chilled Jumbo Shrimp Cocktail 4. ea.

Crispy BBQ Chicken, gorgonzola dipping sauce 9.

House-made Sea Salt Potato Chips with gorgonzola sauce 9.

Weekly AdditionWhite Bean & Summer Corn Gazpacho red pepper jam, charred corn salsa, 8.

## ★SALADS★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing 14.

Additions for the following salads: Herb-grilled Chicken +6.

Garlic Marinated Shrimp +8.

Seared Salmon +12.

Seared Steak +12.

Summer Arugula, candied ginger, citrus-roasted almonds, feta cheese, mango vinaigrette, 14.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette 13.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 10.

Gris Grain Bowl quinoa, grape tomatoes, avocado, spinach, pickled red onion, feta cheese, roasted red pepper vinaigrette, 11.

## ★SANDWICHES★

Sandwiches are served with choice of side salad or Griswold Inn potato chips.

Flat Iron Ciabatta seared steak, caramelized onions, button mushrooms, aged provolone, roasted garlic aioli 17.

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on wholewheat ciabatta 14.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing 14.50

Blackened Chicken Brioche roasted garlic aioli, bacon, Swiss, caramelized onion, lettuce, tomato, 14.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 15.

## ★ SMALL PLATES ★

Our tapas-style selections are specifically designed for sharing - mix and match!

Barbecue Pulled Pork Tostada, avocado, queso fresco, pico de gallo, cilantro lime crema, 12.

Housemade Empanadas, beef, cheddar, pico de gallo, black beans and green goddess vinaigrette, 13.

Seared Scallops, citrus slaw, mango caviar, Marcona almond crumble, 18.

Cavatelli Carbonara, pancetta, peas, parmesan, cream, 11.

Thin Crust Pizza, basil pesto, roasted artichoke, heirloom tomato, smoked mozzarella, 14.

★ Macro Plate ~ Fan Favorite ★ grilled, carved bistro steak white truffle-laced pomme frites, arugula salad, red wine jus, 26.

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips, potato-crust cod, French fries, coleslaw, house-made tartar sauce 17.

Golden Fried Shrimp, w/ French fries, coleslaw, and house-made tartar sauce, 17.

★ SWEET STUFF ★

house-made sticky toffee pudding with butterscotch sauce and freshly whipped cream, 8.

summer mojito pie creamy filling, laced cookie crumble, whipped cream, 8. Gris

Mud Pie Oreo cookie crust filled with mocha ice cream, topped with almonds, 8.

sea salted chocolate mousse torte dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 8.50