



cheese and charcuterie \$40

just cheeses \$20
capriole sophia - ash rind - goat's milk - soft, IN
upland cheese co. - pleasant ridge reserve - cow's milk, WI
bayley hazen blue - blue veined - raw cow's milk, VT

just charcuterie \$20
asmallgood lonza, ME
babettes table Finocchiona, VT
asmallgood cider brined coppa, ME

included accoutrements

balsamic herb marinated mushrooms, scallion cracker, sourdough crostini, spicy za'atar pickled cucumbers, hot honey, sweet & spicy nuts

the taste

double chocolate cremeux \$14.50
chocolate covered fudge brownie bites / cacao nib crunch / orange sherbet / toffee sauce

brown butter apple rhubarb cake \$14
caramel sauce / vanilla bean ice cream / 30 month aged parmigiano reggiano

earl grey white chocolate cheesecake \$14
strawberry-rhubarb compote / brown butter crumb / lemon mousse

raspberry vanilla bean namelaka \$14
blood orange gelée / lavender white chocolate crumb / butterfly pea flower crispy meringues

"cannoli" style profiterole \$13.50
raspberry crunch / pistachio praline ricotta filling/ mini chocolate chips / toasted pistachios / chocolate ice cream

the triplet \$42
select any three (3) different desserts from the above list

.....
ice creams and sorbets

\$6 per scoop ask your server

magic shell \$1.50

affogato \$9

espresso and your choice of ice cream

the set list

maine blueberry semifreddo \$18
meyer lemon rice pudding / toasted pistachio financier / oat crumb / blueberry compote

dark chocolate-hazelnut torte \$19
chocolate butterscotch sauce / chocolate crumb / amarena cherries/ bourbon sabayon / caramel ice cream

baked alaska sundae \$18
blondie / orange custard / roasted banana ice cream / magic shell / candied cashews / toasted meringue

mascarpone cheesecake brûlée \$18.50
graham cracker crust / sour cherry vanilla sauce / almond brittle / citrus granita / vanilla tuile

"breakfast cereal" panna cotta \$18
lemon curd / crisp coconut meringue / snickerdoodle crumble / brown butter micro cake

gross confection mess \$19
fudge cake / chocolate mousse / caramel mousse / toasted fluff hazelnut meringues / caramel popcorn / chocolate pearls / fudge sauce

ENTOURAGE BOARD \$76
select any four (4) different desserts from the above list

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coffee and tea

Coffee by Design Gross Confection Bar blend \$4

espresso \$6 cappuccino \$7 cold brew \$6 Harney & Son Teas \$4

-please notify your server of any allergies
-we politely decline substitutions
or modifications

GIFT CARDS AVAILABLE

a 5% fair wage fee is added to every bill. this is not a gratuity. it is distributed to our non-tipped kitchen staff

cocktails

vim & vigor \$14
cherry liqueur / vanilla tonka syrup / cola

the triple threat \$14
tequila / pink peppercorn / mango / cinnamon / lime

london smog \$14
earl gray vodka / lemon / lavender / cream

chocolate martini \$15
valrhona caribe / rye / amaro dell'etna

espresso martini \$14
coffee by design espresso / rum / zucca rabarbaro

you go gin coco! \$14
gin / coconut water / lime / elderflower

can confirm \$14
bourbon / hibiscus / orange / lemon / honey

wine

reds

roth cabernet sauvignon \$14 \$56

pike road pinot noir \$10 \$32

les allies cote de rhone \$12 \$38

rose

hecht & bannier \$12 \$38

bubbles

st. hillaire (750ml) \$14 \$40

Fleury champagne (375ml) \$58

chandon rose (187ml) \$14

prosecco \$10

whites

evolucio Furmint \$10 \$30

zion dolev moscato \$10 \$30

drumheller chardonnay \$10 \$30

thanisch kabinet \$10 \$30

no booze

housemade shrub \$8

boylans root beer \$5

boylans root beer float \$10

fever-tree beverages \$5

ginger ale / yuzu lime tonic / ginger beer

fomo-tini \$8

decaf coffee / spiced syrup

dry january \$8

n/a london dry spirit / tonic

drafts

tell tale pale ale \$9
mast landing, westbrook, me

tubular IPA \$9
orono brewing, orono, me

champ lager \$9
mast landing, westbrook me

prosecco \$10
carletto

cans

PBR \$5

mast landing gunner's daughter \$10

milk stout with coffee, peanut butter & dark chocolate

stowe cider tips up \$10

semi-dry cider

artifact cider feels like home \$10

unfiltered cider aged in rum-soaked oak

artifact cider upta camp \$10

blueberry cider made with Maine blueberries

dessert wines

chateau guiraud, 1er cru classe, sauternes \$17

buller & son fine muscat \$10

marenco brachetto d'acqui \$10

royal tokaji (5 puttonyos) \$17

eden heirloom ice cider \$14

carol shelton late harvest zinfandel \$10

del cerro vin santo di montepulciano \$12

boundary breaks ice wine \$12

ports, sherry & madeira

smithwoodhouse 20yr tawny port \$15

dow 10yr tawny port \$10

cristina oloroso \$10

noe px (vars) \$18

Ferreira ruby port \$8

Ferreira white port \$8

broadbent 10yr malmsey \$10

Fonseca late bottle vintage port \$10

amari and such

averno \$9

montenegro \$11

amaro dell'etna \$9

cynar \$9

meletti \$9

byrrh \$9

pasubio \$9

bonal \$9

genepy le chamois \$11

carpano antica \$9

GROSSCONFECTIONBAR.COM
INFO@GROSSCONFECTIONBAR.COM

DINING ROOM FROM 5PM
BAKERY 8:00AM - 3PM

DINING ROOM
172 Middle St., Portland, ME 04101 ---
57 Exchange St., Portland, ME 04101 --- BAKERY

207-956-7208

