

# Gross

CONFECTION BAR

## the taste

### dark chocolate & coffee cremeux \$10

coffee semifreddo / chocolate micro-cake /  
crisp chocolate meringue / cacao nib nougatine

### caramelized banana mousse \$10

black mission Figs / hazelnut-rye crunch / malt whipped cream

### white chocolate cheesecake \$10

vanilla bean / cranberry compote / gingerbread crumb

### hazelnut financier \$10

dried fruit & orange compote / citrus tuile /  
goat cheese ice cream

### autumn profiterole \$10

calvados pudding / apple butter / vanilla chantilly /  
smoked graham crumb / toasted oatmeal ice cream

### TASTING BOARD \$46

all of the above desserts

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**ice creams and sorbets are available  
by the scoop. ask you server for  
todays flavors. \$4 per scoop**

### cheese and charcuterie \$30

just cheeses \$16

just charcuterie \$16

### cheese

vermont shepherd invierno- raw cow & sheep milk ,firm, VT

valençay - unpasteurized goat milk, soft, FR

spring day blue - cow's milk - ME

### charcuterie

asmallgood wagyu bresaola, ME

babettes table Finocchiona, VT

asmallgood cider brined coppa, ME

### accoutrements

marinated mushrooms, sourdough crostini, red onion jam,

house pickles, peach chutney

## the set list

### dark chocolate & caramel torte \$16

70% valrhona guanaja / spiced caramel sauce /  
caramel-chocolate ice cream / amarena cherries / cacao nibs

### coconut trés leche cake \$14

lime curd / poached pineapple / toasted coconut /  
coconut dulcey cremeux / passionfruit citrus sorbet

### gross confection mess \$17

Fudge cake / dark chocolate mousse /  
salted caramel mousse / pearls / toasted fluff /  
caramel corn / hazelnut meringue

### brown sugar-cider panna cotta \$14

mulled cider apple compote / vanilla bean rice pudding /  
almond crunch / vanilla ice cream

### steamed pumpkin pudding cake \$15

candied pumpkin seeds / bourbon sabayon / vanilla crumb /  
mascarpone-butterscotch swirl ice cream

### ENTOURAGE BOARD \$58

select any Four (4) different desserts from the above list

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### affogato \$6

### valrhona hot chocolate with homemade vanilla marshmallow \$8

### 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**

# cocktails

<b>Rue G&amp;T</b>	<b>\$13</b>
mal'fy gin / yuzu / lime / grapefruit	
<b>cozy fiesta</b>	<b>\$13</b>
reposado tequila / pear / cinnamon / honey / vanilla	
<b>pineapple punch</b>	<b>\$13</b>
pineapple rum / amaretto / curacao / lime / cranberry	
<b>paper plane</b>	<b>\$13</b>
batson bourbon / amaro nonino / aperol / lemon	
<b>bianco russo</b>	<b>\$10</b>
vodka / Frangelico / tia maria / coffee milk	
<b>chocolate martini</b>	<b>\$14</b>
valrhona caribe / rye / amaro dell 'etna	
<b>espresso martini</b>	<b>\$13</b>
coffee by d'sign espresso / rum / zucca rabarbaro	
<b>mulled cider</b>	<b>\$10</b>
apple brandy / toasted spices / orange	

# wine

	glass	bottle
<b>reds</b>		
treana cabernet sauvignon	\$13	\$38
contour pinot noir	\$12	\$38
ogier cote de rhone artesis	\$12	\$38
<b>rose</b>		
figuiere	\$12	\$38
<b>bubbles</b>		
st. hillaire (750ml)	\$13	\$38
victorieux brut tradition (375ml)	\$16	\$38
chandon rose (187ml)		\$12
prosecco	\$10	
<b>whites'</b>		
evolucio Furmint	\$8	\$26
zion dolev muscato	\$9	\$30
drumheller chardonnay	\$8	\$28
thanisch kabinet	\$9	\$30

# no booze

<b>tea leaf tonic</b>	<b>\$6</b>
house made tonic / lime	
<b>shrub</b>	<b>\$8</b>
rotating house made shrub / soda water	
<b>lemonade</b>	<b>\$4</b>
<b>fevertree ginger ale</b>	<b>\$4</b>
<b>fevertree yuzu lime</b>	<b>\$4</b>
<b>auga fresca</b>	<b>\$6</b>
honeydew / cucumber / mint / lime	

# drafts - cans

<b>white</b>	<b>\$9</b>
allagash brewing, portland, me	
<b>surfaces IPA</b>	<b>\$9</b>
fore river, portland, me	
<b>gunner's daughter</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>prosecco</b>	<b>\$10</b>
montelvini	
<b>park premium lager (can)</b>	<b>\$9</b>
fore river, portland, me	
<b>little havana (can)</b>	<b>\$9</b>
barreled souls, biddeford, me	

# cider

<b>eden sparkling dry, VT</b>	<b>\$12</b>
6 oz glass	
<b>stowe cider - tips up, VT</b>	<b>\$9</b>
16 oz can	
<b>stowe cider - strawberry field</b>	<b>\$9</b>
16 oz can	
<b>artifact - slow down, MA</b>	<b>\$9</b>
16 oz can	

# dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$9
marenco brachetto d'acqui	\$9
perrin beaumes des venise	\$10
vinedo de los vientos 'alcyone'	\$9
anselmi i capitelli passito bianco	\$12
eden heirloom ice cider	\$14
carol shelton late harvest zinfandel	\$10

# ports, sherry & madeira

smithwoodhouse 20yr tawny port	\$15
dow 10yr tawny port	\$10
cristina oloroso	\$9
noe px (vors)	\$18
ferreira ruby port	\$7
ferreira white port	\$7
broadbent 10yr malmsey	\$10
fonseca late bottle vintage port	\$9

Please notify your server of any allergies

**GIFT CARDS AVAILABLE**



207-956-7208  
 172 Middle St., Portland, ME 04101 --- DINING ROOM  
 57 Exchange St., Portland, ME 04101 --- BAKERY  
 DINING ROOM FROM 5PM  
 BAKERY 8:00AM - 3PM  
 GROSSCONFECTIONBAR.COM  
 INFO@GROSSCONFECTIONBAR.COM