

# Gross

CONFECTION BAR

## the taste

### chocolate & peanut butter cremeux

\$10

honey gelato / curried peanuts / brown butter sponge cake / cacao nib nougatine

### vanilla bean panna cotta \$10

Greek yogurt / roasted pineapple / yuzu sherbet / spicy white chocolate & sesame crumb

### orange - cardamon cheesecake \$10

cherry port compote / gingerbread streusel / mascarpone / vanilla whipped cream

### hazelnut financier \$10

mulled cider apple compote / apple butter / citrus tuile / goat cheese ice cream

### chocolate banana profiterole \$10

triple chocolate pudding / rye hazelnut crunch / roasted banana butterscotch compote / chocolate whipped cream / banana fudge ripple ice cream

### TASTING BOARD \$46

all of the above desserts

### one scoop sundae \$7

apple caramel pie ice cream / caramel sauce / candied walnuts / whipped cream / amarena cherry

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

cochran Farm oriskany- soft, goat's milk, NY

josh pond esker blue- organic cow's milk, ME

### charcuterie

asmallgood wagyu bresaola, ME

babettes table saucisson sec, VT

asmallgood cider brined coppa, ME

### accoutrements

marinated mushrooms, sourdough crostini, red onion jam,

house pickles, peach chutney

## the set list

### bourbon chocolate & caramel torte \$16

chocolate sauce / brown butter coconut macaroon / apricot jam / charred cinnamon ice cream / chocolate crumb

### key lime tart \$14

graham crust / candied citron / kumquat compote / vanilla coconut mousse / passion fruit citrus sorbet / mint

### gross confection mess \$17

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

### honey vanilla mousse \$14

citrus supremes / almond crunch / honeycomb candy / passion fruit gel

### coffee crumb brulee \$15

milk chocolate brown butter crumb / dulce de leche cremeux

### ENTOURAGE BOARD \$58

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

### affogato \$6

### valrhona hot chocolate with homemade peppermint 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

**berry herb tonic** \$13

gin / blackberry / sage / lemon / tonic

**polar pear** \$13

tequila / prickly pear / lime / orange

**horchata** \$13

spiced rum / housemade horchata

**absinthe-mindedly** \$13

absinthe / creme de cacao / cream

**toasted walnut toddy** \$10

bourbon / hot water / toasted walnut / honey / lemon

**chocolate martini** \$14

valrhona caribe / rye / amaro dell 'etna

**espresso martini** \$13

coffee by dsign espresso / rum / zucca rabarbaro

**bitter harbor** \$10

tawny port / mezcal / gran classico bitter

# wine

glass bottle

## reds

treana cabernet sauvignon \$13 \$38

contour pinot noir \$12 \$38

ogier cote de rhone artesis \$12 \$38

## rose

figuere \$12 \$38

## bubbles

st. hillaire (750ml) \$13 \$38

victorieux brut tradition (375ml) \$16 \$38

chandon rose (187ml) \$12

prosecco \$10

## whites

evolucio Furmint \$8 \$26

zion dolev muscato \$9 \$30

drumheller chardonnay \$8 \$28

thanisch kabinet \$9 \$30

# no booze

**tea leaf tonic** \$6

house made tonic / lime

**shrub** \$8

rotating house made shrub / soda water

**lemonade** \$4

**fevertree ginger ale** \$4

**fevertree yuzu lime** \$4

# drafts - cans

**white** \$9

allagash brewing, portland, me

**surfaces IPA** \$9

Fore river, portland, me

**gunner's daughter** \$9

mast landing, westbrook, me

**prosecco** \$10

montelvini

**park premium lager (can)** \$9

Fore river, portland, me

**little havana (can)** \$9

barreled souls, biddeford, me

# cider

**eden sparkling dry, VT** \$12

6 oz glass

**stowe cider - tips up, VT** \$9

16 oz can

**stowe cider - high & dry, VT** \$9

16 oz can

**artifact - feels like home, MA** \$9

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

del cerro vin santo di montepulciano \$12

# 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**



GROSSCONFECTIONBAR.COM

DINING ROOM FROM 5PM

DINING ROOM

172 Middle St., Portland, ME 04101 --- BAKERY

207-956-7208

BAKERY 8:00AM - 3PM

57 Exchange St., Portland, ME 04101 --- BAKERY