

Gross

CONFECTION BAR

the taste

black forest cake cremeux \$12

cherry jam / chocolate micro cake / vanilla whipped cream / cacao nib nougatine

lemon-lavender panna cotta \$12

butterfly tea gelee / spicy sesame crumb / matcha micro cake

goat cheese cheesecake \$12

mascapone / brown butter crumb / roasted apricot-chamomile sorbet

espresso chai latte mousse \$12

fudge brownie / coffee gelée / chocolate cinnamon crunch / caramelia pearls

brown butter coconut macaroon \$12

triple chocolate pudding / chocolate crumb / butterscotch cremeux / bacon powder

TASTING BOARD \$55

all of the above desserts

ice creams and sorbets

\$4 per scoop

ask your server for today's flavors.

cheese and charcuterie \$35

just cheeses \$18

just charcuterie \$18

cheese

sage Farm black madonna -goat's milk, soft, VT

caciocavallo - cow's milk, Firm, ITALY

colston basset stilton - blue veined, cow's milk, UK

charcuterie

asmallgood lonza, ME

babettes table saucisson sec, VT

asmallgood cider brined coppa, ME

accoutrements

marinated mushrooms, sourdough crostini, red onion jam,

house pickles, hot honey, house crackers

the set list

peach-raspberry semifreddo \$16

almond dacquoise / roasted strawberries & cherries / almond crunch / honeycomb / mint

citrus pavlova \$16

maine strawberry compote / vanilla coconut mousse / passion fruit sorbet / citrus-ginger tuile

dark chocolate & caramel torte \$18

bourbon sabayon / chocolate sauce / rye hazelnut crunch / chocolate crumb / amarena cherries / mascarpone fudge ripple ice cream

dulce de leche mousse \$16

banana cake / peanut butter / candied peanuts / dark chocolate-banana sorbet

gross confection mess \$18

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

ENTOURAGE BOARD \$65

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

affogato \$7

espresso and your choice of ice cream

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

queen bee	\$13
gin / honey / lemon / lavender	
porch swing	\$13
bourbon / blackberry / lemon / sugar	
livin' la vida loca	\$13
tequila / cucumber / melon / lime / mint / agave syrup	
chocolate martini	\$14
valrhona caribe / rye / amaro dell 'etna	
espresso martini	\$13
coffee by design espresso / rum / zucca rabarbaro	
crop top	\$13
pineapple rum / mango / ancho chili liqueur / lime	
white sangria	\$13
white wine / apricot / peach / prosecco	

wine

	glass	bottle
reds		
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
ogier cote de rhone artesis	\$12	\$38
rose		
ch beaubois	\$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 moscato	\$9	\$30
drumheller chardonnay	\$8	\$28
thanisch kabinet	\$9	\$30
mary taylor dao	\$13	\$38

no booze

auga fresca	\$6
cucumber / melon / lime / mint	
shrub	\$8
rotating house made shrub / soda water	
prickly pear lemonade	\$5
lemonade	\$4
fevertree ginger ale	\$4
fevertree yuzu lime	\$4

drafts

white	\$9
allagash brewing, portland, me	
oceans IPA	\$9
mast landing, westbrook, me	
champ lager	\$9
mast landing, westbrook, me	
prosecco	\$10
montelvini	

cans

stowe cider - puff pineapple, VT	\$9
16 oz can	
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
royal tokai (5 puttonyos)	\$17
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



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
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