

Gross

CONFECTION BAR

the taste

chocolate and berry cremeux \$12.50

raspberry / blackberry / chocolate micro cake / vanilla whipped cream / cacao nib nougatine

lemon-lavender panna cotta \$12.50

butterfly tea gelee / spicy sesame crumb / matcha micro cake

maine blueberry cheesecake \$12.50

goat cheese / brown butter crumb / nectarine sorbet

espresso chai latte mousse \$12.50

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

brown butter coconut macaroon \$12.50

apricot jam / miso caramel / candied peanuts / coconut sorbet

TASTING BOARD \$60

all of the above desserts

ice creams and sorbets

\$5 per scoop

ask your server for today's flavors.

cheese and charcuterie \$35

just cheeses \$18

just charcuterie \$18

cheese

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

caciocavallo - cow's milk, firm, ITALY

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

charcuterie

asmalgood lonza, ME

babettes table soppressata, VT

asmalgood cider brined coppa, ME

accoutrements

marinated mushrooms, sourdough crostini, red onion jam,

house pickles, hot honey, house crackers

the set list

blueberry-peach semifreddo \$16.75

almond dacquoise / roasted summer fruit / honeycomb / mint

maine blueberry pound cake \$16.75

roasted peach / sweet corn ice cream / vanilla creme anglaise

dark chocolate & caramel torte \$18

chocolate sauce / rye hazelnut crunch / chocolate crumb / amarena cherries / hazelnut gelato

s'more crumb brûlée \$16.75

chocolate custard / graham crumb / vanilla marshmallow

citrus mousse \$16.75

vanilla rice pudding / berry compote / almond financier / passion fruit sorbet

gross confection mess \$18

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

ENTOURAGE BOARD \$68

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

affogato \$8

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

due to significant price increases in everything from raw ingredients to electricity to employee compensation and more, we are reluctantly adding a 3% surcharge to help offset these rising costs and to keep our doors open for you to enjoy our offerings

-please notify your server of any allergies

-we politely decline substitutions or modifications

cocktails

- passion pit** **\$13**
cachaca / lime / passion Fruit / sugar
- golden hour** **\$15**
basil hayden / lillet blanc / aperol
- livin' la vida loca** **\$13**
tequila / cucumber / melon / lime / mint / agave syrup
- chocolate martini** **\$15**
valrhona caribe / rye / amaro dell 'etna
- espresso martini** **\$14**
coffee by design espresso / rum / zucca rabarbaro
- thai and stop me** **\$13**
thai tea / coconut rum / pineapple rum / coconut milk
- chasing waterfalls** **\$13**
gin / watermelon / mint / lime

wine

	glass	bottle
reds		
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
ogier cote de rhone artesis	\$12	\$38
rose		
doamine de Fontsaite	\$12	\$38
bubbles		
st. hillaire (750ml)	\$13	\$38
victorieux brut tradition (375ml)	\$16	\$38
chandon rose (187ml)		\$14
prosecco	\$10	
whites		
evolucio Furmint	\$9	\$26
zion dolev moscato	\$10	\$30
drumheller chardonnay	\$9	\$28
thanisch kabinet	\$10	\$30
mary taylor dao	\$13	\$38

no booze

- auga fresca** **\$8**
cucumber / melon / lime / mint
- shrub** **\$8**
rotating house made shrub / soda water
- fruit infused lemonade** **\$5**
- lemonade** **\$4**
- fevertree ginger ale** **\$5**
- fevertree yuzu lime** **\$5**

drafts

- white** **\$9**
allagash brewing, portland, me
- neon sails IPA** **\$9**
mast landing, westbrook ,me
- champ lager** **\$9**
mast landing, westbrook, me
- prosecco** **\$10**
montelvini

cans

- superman punch - sour** **\$10**
barreled souls, ME
16 oz can
- stowe cider - tips up, VT** **\$10**
16 oz can
- stowe cider - high & dry, VT** **\$10**
16 oz can
- artifact - feels like home, MA** **\$10**
16 oz can
- artifact - by any other name, MA** **\$10**

dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$10
marenco brachetto d'acqui	\$10
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	\$10
noe px (vors)	\$18
ferreira ruby port	\$8
ferreira white port	\$8
broadbent 10yr malmsey	\$10
Fonseca late bottle vintage port	\$10

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