

Gross

CONFECTION BAR

the taste

chocolate - peanut budino \$13

peanut butter mousse / chocolate micro cake /
candied cacao nibs / chili crisp

apple crisp profiterole \$12.50

apple dried fruit compote / calvados mousse / caramel sauce /
vanilla ice cream / brown sugar oat crumb

goat cheese cheesecake \$12.50

mascarpone / black mission fig jam / brown butter crumb /
melon-raspberry sorbet

pumpkin spice latte mousse \$12.50

pumpkin microcake / cider gelée / caramelia pearls / blondie

almond financier \$12.50

apricot jam / pumpkin seed brittle / honey gelato /
tonka bean chantilly

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, membrillo,

house pickles, hot honey

the set list

warm sticky toffee pudding \$16.75

cinnamon rice pudding / pecan-maple granola /
goat cheese gelato

dark chocolate & caramel torte \$18

chocolate sauce / rye hazelnut crunch / chocolate crumb /
amarena cherries / roasted banana ice cream /
bourbon sabayon

espresso-cardamom panna cotta
\$16.75

cacao nib brittle / banana-bourbon compote / coconut sorbet /
crème fraiche

honey semifreddo \$16.75

roasted pineapple / candied kumquats / yuzu curd /
white chocolate sesame crunch /
kalamansi-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, tea and hot chocolate

Coffee by Design Gross Confection Bar blend \$4

espresso \$6 cappuccino \$7 cold brew \$6

Harney & Son Teas \$4

Valrhona hot chocolate -housemade marshmallow \$8

-please notify your server of any allergies

-we politely decline substitutions or modifications

a 3% fair wage fee is added to every bill. this is not a gratuity and it is distributed to our non-tipped kitchen staff.

cocktails

- mulled cider** **\$13**
local cider / apple brandy / spices
- ginger buck** **\$15**
basil hayden / ginger / lime / sugar
- harvest moon** **\$13**
tequila / plum / honey / orange / lime
- 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 / pineapple rum / coconut milk
- hayride** **\$13**
bourbon / pumpkin / horchata
- pb & j** **\$13**
peanut butter whiskey / chambord / chocolate bitters

wine

	glass	bottle
reds		
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
ogier cote de rhone artesis	\$12	\$38
rose		
Tintero	\$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

- shrub** **\$8**
rotating house made shrub / soda water
- boylans root beer** **\$5**
- fevertree yuzu lime** **\$5**
- fevertree ginger ale** **\$5**

drafts

- curieux** **\$9**
allagash brewing, portland, me
- windbreaker IPA** **\$9**
mast landing, westbrook ,me
- champ lager** **\$9**
mast landing, westbrook, me
- prosecco** **\$10**
montelvini

cans

- speakeasy - barreled souls, ME**
\$10
16 oz can
- gunner's daughter - mast landing**
\$10
16 oz can
- stowe cider - tips up, VT** **\$10**
16 oz can
- artifact - slow down** **\$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
heinz eifel eiswein	\$12

ports, sherry & madeira

smithwoodhouse 20yr tawny port	\$15
dow 10yr tawny port	\$10
crisina 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