



cheese and charcuterie \$35

just cheeses \$18

valençay - ash - goat's milk, soft, FR
upland cheese co. - pleasant ridge reserve - cow's milk, WI
gorgonzola picante - blue veined - cow's milk, Italy

just charcuterie \$18

asmallgood lonza, ME
babettes table Finocchiona, VT
asmallgood cider brined coppa, ME

accoutrements

marinated mushrooms, sourdough crostini, membrillo, giardiniera, hot honey

the taste

chocolate cremeux \$13

pistachio microcake / chocolate-coconut cluster /
candied cacao nibs / vanilla pudding / coconut sorbet

apple crisp profiterole \$12.50

caramel rosemary apples / calvados mousse / caramel sauce /
vanilla ice cream / brown sugar oat crumb

goat cheese cheesecake \$12.50

maine blueberry compote/ brown butter crumb /
strawberry-rhubarb sorbet

double chocolate mousse \$12.50

gingerbread microcake / blood orange gelée /
white chocolate pearls / vanilla bean tuile

dark roast coffee custard \$12.50

mandarinquat-orange compote/ cacao nib brittle

the triplet \$35

select any three (3) different desserts from the above list

TASTING BOARD \$60

all of the above desserts

ice creams and sorbets

\$5 per scoop ask your server

affogato \$8

espresso and your choice of ice cream

-please notify your server of any allergies

-we politely decline substitutions or modifications

the set list

brownie sundae baked alaska \$18

pistachio ice cream / chocolate magic shell / raspberry crunch /
chocolate butterscotch / toasted meringue

butterscotch crumb brulée \$16.75

almond crumb / brown butter powder

dark chocolate & caramel torte \$18

chocolate sauce / maple pecan granola / chocolate crumb /
amarena cherries / salted caramel ice cream / bourbon sabayon

meyer lemon-pear verrine \$16.75

white chocolate-meyer lemon panna cotta/ hazelnut financier/
meyer lemon-pear compote/ toasted hazelnut bark

key lime pie pavlova \$16.75

vanilla creme anglaise / key lime custard / graham cracker
nougatine / citrus supremes / meyer lemon sherbet /
vanilla roasted pineapple

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

coffee and teas

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

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

cocktails

- this or that** **\$13**
rum / coconut / guava / orange / lime
- so long, farwell** **\$14**
alpine liqueur / velvet Falernum / lime / prosecco
- sugar plum sour** **\$13**
gin / plum wine / cinnamon / clove / lemon
- chocolate martini** **\$15**
valrhona caribe / rye / amaro dell 'etna
- espresso martini** **\$14**
coffee by design espresso / rum / zucca rabarbaro
- little oven** **\$13**
aged tequila / cinnamon / lemon / hot water
- nana spice** **\$13**
banana / amaretto / spices / cream
- pb&j** **\$14**
peanut butter whiskey / chambord / chocolate

wine

	glass	bottle
reds		
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
les allies cote de rhone	\$12	\$38
rose		
Tintero	\$12	\$38
bubbles		
st. hillaire (750ml)	\$13	\$38
Fleury champagne (375ml)		\$58
chandon rose (187ml)		\$14
prosecco	\$10	
whites		
evolucio Furmint	\$9	\$26
zion dolev moscato	\$10	\$30
drumheller chardonnay	\$9	\$28
thansich kabinet	\$10	\$30

no booze

- shrub** **\$8**
rotating house made shrub / soda water
- boylans root beer** **\$5**
- boylans root beer float** **\$10**
- fevertree yuzu lime** **\$5**
- fevertree ginger ale** **\$5**

drafts

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

cans

- 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



GROSSCONFECTIONBAR.COM

DINING ROOM FROM 5PM
BAKERY 8:00AM - 3PM

DINING ROOM
172 Middle St., Portland, ME 04101 ---
57 Exchange St., Portland, ME 04101 --- BAKERY

207-956-7208