



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

included accoutrements

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

supplement \$6 each or both \$10

30 month aged Giorgio Cravero Parmigiano Reggiano --- bowl of sweet and spicy nuts

the taste

chocolate banana cremeux \$13
pistachio microcake / chococlata-coconut cluster /
candied cacao nibs / vanilla pudding / coconut sorbet

berry crisp profiterole \$12.50
raspberry mousse / lemon vanilla pudding / brown sugar oat
crisp / mango-passion Fruit sorbet

goat cheese cheesecake \$12.50
maine blueberry compote/ brown butter crumb /
lemon mousse

key lime buttermilk panna cotta \$12.50
raspberry-yuzu fluid gel / black sesame microcake /
white chocolate sesame crumb / white chocolate pearls

creamsicle custard \$12.50
strawberry compote/ matcha crumb

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

carrot cake verrine \$16.75
cream cheese mousse / apricot jam / caramelia pearls /
caramel ice cream

carmelized banana tiramisu \$16.75
espresso crème anglaise / chococlata crumb /
maple pecan granola / chocolate sorbet

dark chocolate & caramel torte \$18
chocolate sauce / chocolate popping crunch / amarena cherries/
banana ice cream with peanut butter caramel swirl /
bourbon sabayon

brown butter strawberry cake \$16.75
30 month aged Giorgio Cravero Parmigiano Reggiano / caramel sauce
/ vanilla ice cream

key lime tart \$16.75
graham cracker crust / raspberry crunch /
strawberry ice cream / toasted meringue / ginger lemon sauce

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

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, farewell
\$14
alpine liqueur / velvet Falernum / lime / prosecco

empress 75 \$13
empress gin / yuzu sake / lemon / prosecco

chocolate martini \$15
valrhona caribe / rye / amaro dell'etna

espresso martini \$14
coffee by design espresso / rum / zucca rabarbaro

little oven \$13
coffee / tequila / orange / cinnamom / cold foam

nana spice \$13
banana / amaretto / spices / cream

pb&j \$14

wine

reds	glass	bottle
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
les allies cote de rhone	\$12	\$38

rose	glass	bottle
Tintero	\$12	\$38

bubbles	glass	bottle
st. hillaire (750ml)	\$13	\$38
Fleury champagne (375ml)		\$58
chandon rose (187ml)		\$14
prosecco	\$10	

whites	glass	bottle
evolucio Furmint	\$9	\$26
zion dolev moscato	\$10	\$30
drumheller chardonnay	\$9	\$28
thanisch 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

stout me coconut \$9
barreled souls, sacco, me

boomsauce IPA \$9
lord hobo, cambridge, ma

time/temp \$9
lone pine, portland, me

prosecco \$10
montelvini

cans

peach raspberry gose - barreled souls, ME 16 oz can \$10

stowe cider - tips up, VT 16 oz can \$10

artifact - slow down 16 oz can \$10

artifact - blueberry cider, MA 16 oz can \$10

casatera strawberry tequila seltzer \$7 12oz can

dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$10
marenco brachetto d'acqui	\$10
royal tokai (5 puttonyos)	\$17
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
cristina oloroso	\$10
noe px (vors)	\$18
Ferreira ruby port	\$8
Ferreira white port	\$8
broadbent 10yr malmsey	\$10
Ponseca late bottle vintage port	\$10

amari and such

averno	\$9
montenegro	\$11
amaro dell'etna	\$9
cynar	\$9
meletti	\$9
byrrh	\$9
pasubio	\$9
bonal	\$9
genepey le chamois	\$11

GROSSCONFECTIONBAR.COM
INFO@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

