



# cheese and charcuterie \$35

**just cheeses \$18**  
capriole sophia - ash rind - goat's milk - soft, IN  
upland cheese co. - pleasant ridge reserve - cow's milk, WI  
smokey blue - blue veined - cow's milk - semi-soft, OR

**just charcuterie \$18**  
asmallgood lonza, ME  
babettes table Finocchiona, VT  
asmallgood cider brined coppa, ME

### included accoutrements

miso marinated mushrooms, sourdough crostini, gochujang dill cukes, hot honey, sweet & spicy nuts

### supplement \$6

30 month aged Giorgio Cravero Parmigiano Reggiano

## the taste

**chocolate coconut cremeux \$13**  
chocolate cake / raspberry jam / chocolate shards /  
coconut rum cream / coconut clusters / toasted coconut

**butterscotch chocolate pots de crème \$13**  
blood orange geleé / chocolate cocoa nib granola

**goat cheese cheesecake \$12.50**  
maine blueberry compote/ brown butter crumb /  
lemon mousse / crisp lime kiss

**pumpkin spice latte mousse \$12.50**  
cider geleé / cinnamon powdered blondie / caramelia pearls /  
pumpkin micro cake

**canelé ice cream sandwich \$12.50**  
mint chocolate ice cream / chocolate sauce / chocolate crumb

**the triplet \$35**  
select any three (3) different desserts from the above list

.....  
**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

**banana almond cake \$16.75**  
vanilla malted cheesecake / raspberry crunch / passion fruit  
foam / chocolate sorbet

**dark chocolate & caramel torte \$18**  
chocolate butterscotch sauce / chocolate popping crunch /  
amarena cherries/ bourbon sabayon /  
almond-berry crisp ice cream

**brown butter peach-blueberry cake \$16.75**  
30 month aged Giorgio Cravero Parmigiano Reggiano /  
organic peaches & blueberries / caramel sauce / vanilla ice cream

**maine blueberry crisp mousse \$16.75**  
lavender white chocolate cremeux / basil gel /  
blueberry compote

**earl grey vanilla panna cotta \$16.75**  
fig jam / pistachio financier / black & white ginger- lemon crumb

**gross confection mess \$18**  
fudge cake / chocolate mousse / caramel mousse / toasted fluff  
hazelnut meringues / caramel popcorn / chocolate pearls /  
fudge sauce

**ENTOURAGE BOARD \$66**  
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

**GIFT CARDS AVAILABLE**

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

<b>summertime sadness</b>	<b>\$13</b>
coconut rum / banana / yuzu / citrus / nectarine / egg white	
<b>so long, farewell</b>	<b>\$14</b>
alpine liqueur / velvet Palernum / lime / prosecco	
<b>tea &amp; bisquits</b>	<b>\$14</b>
cognac / chai syrup / lemon / orgeat / cardamom / egg	
<b>chocolate martini</b>	<b>\$15</b>
valrhona caribe / rye / amaro dell'etna	
<b>espresso martini</b>	<b>\$14</b>
coffee by design espresso / rum / zucca rabarbaro	
<b>garden shed</b>	<b>\$14</b>
vodka / tequila / bell pepper / strawberry / green chile / cucumber tonic	
<b>pb&amp;j</b>	<b>\$14</b>
peanut butter whiskey / chambord / chocolate	

## wine

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

## no booze

<b>shrub</b>	<b>\$8</b>
<b>boylans root beer</b>	<b>\$5</b>
<b>boylans root beer float</b>	<b>\$10</b>
<b>fevertree yuzu lime</b>	<b>\$5</b>
<b>fevertree ginger ale</b>	<b>\$5</b>
<b>fevertree cucumber</b>	<b>\$5</b>
<b>prickly pear lemonade</b>	<b>\$6</b>
<b>liquid death severed lime</b>	<b>\$7</b>
<b>liquid death mt. water</b>	<b>\$7</b>

## drafts

<b>hibiscus pale ale</b>	<b>\$9</b>
side by each, lewiston, me	
<b>boomsauce IPA</b>	<b>\$9</b>
lord hobo, cambridge, ma	
<b>pale ale</b>	<b>\$9</b>
mast landing, portland, me	
<b>prosecco</b>	<b>\$10</b>
montelvini	

## cans

<b>gunner's daughter-mast landing</b>	<b>\$10</b>
<b>PBR</b>	<b>\$5</b>
<b>stowe cider - tips up, VT</b>	<b>\$10</b>
<b>artifact - slow down</b>	<b>\$10</b>
<b>artifact - blueberry cider, MA</b>	<b>\$10</b>
<b>hard lone pine seltzer</b>	<b>\$6</b>

## 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 (vrs)	\$18
Ferreira ruby port	\$8
Ferreira white port	\$8
broadbent 10yr malmsey	\$10
Fonseca late bottle vintage port	\$10

## amari and such

averna	\$9
montenegro	\$11
amaro dell'etna	\$9
cynar	\$9
meletti	\$9
byrrh	\$9
pasubio	\$9
bonal	\$9
genepe le chamois	\$11
carpano antica	\$9

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

