



cheese and charcuterie \$38

just cheeses \$20
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
lone feather farm feta - goat's milk - semi soft, ME

just charcuterie \$20
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

the taste

chocolate coconut cremeux \$13
chocolate cake / passion fruit fluid gel / chocolate shards /
coconut rum cream / coconut clusters / toasted coconut

butterscotch chocolate pots de crème \$13
blood orange geleé / almond maple granola

goat cheese cheesecake \$12.50
dried fruit compote / orange cardamom mousse /
brown butter crumb

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

peanut butter cup profiterole \$12.50
peanut butter mousse / whipped milk chocolate ganache /
milk chocolate peanuts / peanut butter sauce /
chocolate sorbet

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

sticky toffee pudding \$16.75
malted cheesecake / toffee sauce / pecan brittle /
butter pecan ice cream

dark chocolate & caramel torte \$18
chocolate butterscotch sauce / chocolate popping crunch /
amarena cherries/ bourbon sabayon / mint chocolate chip ice
cream

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

apple crisp crème brûlée \$16.75
roasted apples / brown sugar oat crisp

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

summertime sadness	\$13
coconut / rum / banana / yuzu / citrus / peach / egg white	
so long, farewell	\$14
alpine liqueur / velvet Palernum / lime / prosecco	
tea & bisquits	\$14
rum / yuzu / amaro / chai / orgeat / cream	
chocolate martini	\$15
valrhona caribe / rye / amaro dell'etna	
espresso martini	\$14
coffee by design espresso / rum / zucca rabarbaro	
garden shed	\$14
vodka / tequila / bell pepper / strawberry / green chile / cucumber tonic	
pb&j	\$14
peanut butter whiskey / chambord / chocolate	
jacked cider	\$12
local apple cider / apple jack / Fall spices	

wine

reds	glass	bottle
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
les allies cote de rhone	\$12	\$38
rose		
hecht & bannier	\$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
boylans root beer	\$5
boylans root beer float	\$10
fevertree yuzu lime	\$5
fevertree ginger ale	\$5
fevertree cucumber	\$5
warm mulled cider	\$6
liquid death severed lime	\$7
liquid death mt. water	\$7

drafts

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

cans

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

dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$10
marenco brachetto d'acqui	\$10
royal tokaji (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
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
genepy 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

