



# cheese and charcuterie

\$36

## just cheeses

\$18

capriole sophia - ash rind - goat's milk - soft, IN  
upland cheese co. - pleasant ridge reserve - cow's milk, WI  
rogue 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

## the taste

### chocolate peppermint cremeux \$13

gingerbread micro cake / ginger crème anglaise / chocolate shards / chocolate whipped cream

### pecan apple financier \$13

Fig jam / candied bacon / maple white chocolate cremeux / pomegranate

### pumpkin cheesecake \$12.50

spiced cranberry compote / graham crumble / coffee mousse

### mulled apple cider mousse \$12.50

calvados apple compote / cinnamon powdered blondie / pumpkin micro cake / blackberry paté de Fruit / charred cinnamon caramel

### 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

cardamom rice pudding / toffee sauce / pecan brittle / butter pecan ice cream

### dark chocolate & caramel torte \$18

chocolate butterscotch sauce / raspberry crunch / amarena cherries/ bourbon sabayon / caramel ice cream

### brown butter d'anjou pear cake \$16.75

30 month aged Giorgio Cravero Parmigiano Reggiano / caramel sauce/ vanilla ice cream

### maple crème brûlée \$16.75

Fresh d'anjou pear / brown sugar oat crumb

### tropical pavlova \$16.75

key lime curd / vanilla and lime poached pineapple/ passionfruit coulis / pomegranate / tonka bean crème anglaise / coconut kalamansi sorbet

### gross confection mess \$18

fudge cake / chocolate mousse / caramel mousse / toasted fluff hazelnut meringues / caramel popcorn / chocolate pearls / fudge sauce

### ENTOURAGE BOARD \$68

select any four (4) different desserts from the above list

### coffee, tea and hot chocolate

Valrhona hot chocolate with housemade marshmallow \$9

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 / guava / egg white	
<b>so long, farewell</b>	<b>\$14</b>
alpine liqueur / velvet Palernum / lime / prosecco	
<b>london smog</b>	<b>\$14</b>
earl gray vodka / lemon / lavender / cream	
<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>1908 bramble</b>	<b>\$14</b>
gin / blackberry / cinnamon / allspice / lemon	
<b>paper plane</b>	<b>\$14</b>
bourbon / amaro nonino / aperol / lemon	
<b>pb hot chocolate</b>	<b>\$14</b>
peanut butter whiskey / hot chocolate / cold foam	

## wine

reds	glass	bottle
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
les allies cote de rhone	\$12	\$38
<b>rose</b>		
hecht & bannier	\$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>liquid death severed lime</b>	<b>\$7</b>
<b>liquid death mt. water</b>	<b>\$7</b>

## drafts

<b>tell tale pale ale</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>neon sails IPA</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>red ale</b>	<b>\$9</b>
liquid riot, portland, me	
<b>prosecco</b>	<b>\$10</b>
montelvini	

## cans

<b>PBR</b>	<b>\$5</b>
<b>mast landing gunner's daughter</b>	<b>\$10</b>
milk stout with coffee, peanut butter & dark chocolate	
<b>stowe cider tips up</b>	<b>\$10</b>
semi-dry cider	
<b>artifact cider feels like home</b>	<b>\$10</b>
unfiltered cider aged in rum-soaked oak	
<b>artifact cider upta camp</b>	<b>\$10</b>
blueberry cider made with Maine blueberries	

## 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

