



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
bayley hazen - blue veined - cow's milk - semi-soft, VT

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

included accoutrements

balsamic herb marinated mushrooms, sourdough crostini, spicy za'atar pickled cucumbers, hot honey, sweet & spicy nuts

the taste

double chocolate cremeux \$13
caramel ganache tartlet with orange mousse / cacao nib crunch / almond-burnt orange ice cream / candied orange

warm brown butter apple cake \$13
caramel sauce / vanilla bean ice cream / 30 month aged parmigiano reggiano

mexican chocolate cheesecake \$12.50
chocolate crumb / chocolate popping crunch / ginger grapefruit sherbet

caramelized banana mousse \$12.50
cinnamon powdered blondie / charred cinnamon caramel sauce / caramelia pearls / candied cashews

"cannoli" style profiterole \$12.50
raspberry crunch / pistachio praline ricotta filling/ mini chocolate chips / toasted pistachios / raspberry sorbet

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

.....
ice creams and sorbets
\$5 per scoop ask your server

magic shell \$1.50

affogato \$8

espresso and your choice of ice cream

-please notify your server of any allergies
-we politely decline substitutions
or modifications

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

the set list

honey semifreddo \$16.75
toasted banana cake / milk chocolate covered peanuts / tonka bean mousse /peanut butter sauce / oat brown sugar crumble

dark chocolate-hazelnut torte \$18
chocolate butterscotch sauce / chocolate crumb / amarena cherries/ bourbon sabayon / caramel ice cream

lemon bavarian cream \$16.75
apricot glazed blueberries / lemon cream/ white chocolate pearls / pistachio financier with white chocolate lemon powder

mascarpone cheesecake brûlée \$17.75
graham cracker crust / sour cherry vanilla sauce / pecan brittle / blood orange granita / vanilla tuile

coconut panna cotta \$16.75
blackberry pineapple sorbet / key lime curd / crisp coconut meringue / snickerdoodle crumble / brown butter micro cake

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

cocktails

- vim & vigor** \$14
cherry liqueur / vanilla tonka syrup / cola
- the triple threat** \$14
tequila / pink peppercorn / pineapple / lime
- london smog** \$14
earl gray vodka / lemon / lavender / cream
- chocolate martini** \$15
valrhona caribe / rye / amaro dell'etna

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

- devil's aphrodite** \$14
gin / peach liqueur / lemon / olive oil / egg white

- paper plane** \$14
bourbon / amaro nonino / aperol / lemon

- pb hot chocolate** \$14
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
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
thanisch kabinet	\$10	\$30

no booze

- housemade shrub** \$8
- boylans root beer** \$5
- boylans root beer float** \$10
- fever-tree beverages** \$5
cucumber tonic / ginger ale / yuzu lime tonic / ginger beer
- the bling ring** \$8
peach / orange / yuzu / honey
- fomo-tini** \$8
decaf coffee / spiced syrup
- dry january** \$8
n/a london dry spirit / cucumber tonic

drafts

- tell tale pale ale** \$9
mast landing, westbrook, me
- neon sails IPA** \$9
mast landing, westbrook, me
- champ lager** \$9
mast landing, westbrook me
- prosecco** \$10
carletto

cans

- PBR** \$5
- mast landing gunner's daughter** \$10
milk stout with coffee, peanut butter & dark chocolate
- stowe cider tips up** \$10
semi-dry cider
- artifact cider feels like home** \$10
unfiltered cider aged in rum-soaked oak
- artifact cider upta camp** \$10
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
boundary breaks ice wine	\$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

averno	\$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

