



cheese and charcuterie \$40

just cheeses \$20

capriole sophia - ash rind - goat's milk - soft, IN
jasper hill Farm - alpha tolman - raw cow's milk, VT
bayley hazen blue - blue veined - raw cow's milk, VT

just charcuterie \$20

asmallgood lonza, ME
asmallgood ramp salami, ME
asmallgood cider brined coppa, ME

included accoutrement

sourdough crostini, tarragon gherkin pickles, fig jam, hot honey, sweet & spicy nuts

the taste

double chocolate cremeux \$14.50

Fresh raspberry / chocolate coconut clusters / Fudge brownie bits / cacao nib tuile

toasted olive oil cake \$14

sweet corn ice cream / vanilla bean roasted santa rosa plums / maine blueberries

*amaretto-goat cheese cheesecake \$14

brown butter crumb / blueberry compote / sweet corn mousse

s'moramisu \$14

a cross between a tirmsisu and a s'more
toasted marshmallow / mocha mousse / graham nougatine

*maine blueberry mousse \$13.50

citrus crumb / watermelon margarita sorbet / Fresh maine blueberries

the triplet \$40

select any three (3) different desserts from the above list

ice creams and sorbets

\$6 per scoop ask your server

magic shell \$1.50

affogato \$9

espresso and your choice of ice cream

*indicates dessert is gluten free

-please notify your server of any allergies

-we politely decline substitutions
or modifications

a 5% 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

*maine raspberry pavlova \$18

lime-yuzu curd / coconut custard sauce / toasted coconut / pistachio financier

*chocolate caramel torte \$19

butterscotch chocolate sauce / chocolate crumb / amarena cherries/ bourbon sabayon / coconut chocolate chip ice cream

*vanilla bean crème brûlée \$18.50

mascarpone / almond brittle / blueberry compote / lemon sorbet

brown butter blueberry cake \$18

caramel sauce / vanilla bean ice cream / 30 month aged parmigiano reggiano

gross confection mess \$19

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

ENTOURAGE BOARD \$72

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

coffee and tea

Coffee by Design Gross Confection Bar blend \$4

espresso \$6 cappuccino \$7 cold brew \$6

Harney & Son Teas \$4

GIFT CARDS AVAILABLE

cocktails

naked in manhattan	\$15
oak aged tequila / sweet vermouth / bitters / lemon	
the triple threat	\$14
tequila / pink peppercorn / mango / cinnamon / lime	
final say	\$14
vodka / midori / luxardo / chartreuse / lime	
chocolate martini	\$16
valrhona caraibe / rye / amaro dell'etna	
espresso martini	\$15
coffee by design espresso / rum / zucca rabarbaro	
you go gin coco!	\$14
gin / coconut water / lime / elderflower	
can confirm	\$14
bourbon / peach / hot honey / lemon / butterfly pea flower	
moira's rose's garden	\$14
rosé / aperol / lime / lemoncello / bubbles	

wine

reds	glass	bottle
roth cabernet sauvignon	\$14	\$56
pike road pinot noir	\$10	\$32
burgos viejo rioja	\$12	\$38
rosé		
planeta rosé	\$12	\$38
bubbles		
st. hillaire (750ml)	\$14	\$40
Fleury champagne (375ml)		\$58
chandon rose (187ml)		\$14
prosecco	\$10	
whites		
evolucio Furmint	\$10	\$30
zion dolev moscato	\$10	\$30
drumheller chardonnay	\$10	\$30
thanisch kabinet	\$10	\$30

no booze

housemade shrub	\$8
housemade lemonade	\$6
ME Root sodas	\$5
root beer / mandarin orange / blueberry	
ME Root soda floats	\$10
fever-tree beverages	\$5
ginger ale / yuzu lime tonic / ginger beer	
fomo-tini	\$8
decaf coffee / spiced syrup	
ghia & tamera	\$8
NA apertif / lemon / lime / orgeat	

drafts

honey dipped blonde ale	\$9
mast landing, westbrook, me	
tubular IPA	\$9
orono brewing, orono, me	
Italian pilsner	\$9
blaze brewing, biddeford, 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 upta camp	\$10
blueberry cider made with Maine blueberries	

dessert wines

chateau guiraud, 1er cru classe, sauternes	\$17
buller & son fine muscat	\$11
marenco brachetto d'acqui	\$10
royal tokaji (5 puttonyos)	\$17
eden heirloom ice cider	\$14
carol shelton late harvest zinfandel	\$11
del cerro vin santo di montepulciano	\$12
boundary breaks ice wine	\$13

ports, sherry & madeira

smithwoodhouse 20yr tawny port	\$15
dow 10yr tawny port	\$11
cristina oloroso	\$10
noe px (vors)	\$18
Ferreira ruby port	\$9
Ferreira white port	\$9
broadbent 10yr malmsey	\$10
Fonseca late bottle vintage port	\$10

amari and such

averna	\$10
montenegro	\$11
amaro dell'etna	\$11
cynar	\$10
meletti	\$9
byrrh	\$9
pasubio	\$10
bonal	\$9
genepy le chamois	\$11
carpano antica	\$10

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

