



## 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 / roasted blackberries / 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/ rum sabayon / coconut chocolate chip ice cream

### steamed lemon pudding cake \$18.50

matcha white chocolate crunch / blueberry lavender fluid gel / triple berry compote / strawberry 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

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 (vrs) \$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

