

Gross

CONFECTION BAR

cheese and charcuterie \$40

just cheeses \$22

capriole piper's pyramide - 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 \$22

asmallgood spicebush bresaola, ME
 short creek Farm, Fennel citrus salami, ME
 asmallgood cider brined coppa, ME

included accoutrement

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

the taste

double chocolate cremeux \$14.50

tart cherry compote / chocolate coconut clusters / fudge
 brownie bits / cacao nib tuile

toasted olive oil cake \$14

sweet corn ice cream / roasted blackberries / maine
 blueberries

*triple cheese cheesecake \$14

mascarpone, goat and cream cheeses / brown butter crumb /
 blueberry compote / sweet corn mousse

s'moramisu \$14

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

zeppole \$13

three italian style donuts with two dipping sauces:
 chocolate hazelnut and maple crème anglaise

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

the set list

*chocolate panna cotta \$18

peanut sablage / raspberry fig jam / whipped cream

*chocolate caramel torte \$19

butterscotch chocolate sauce / chocolate crumb / amarena
 cherries/ rum sabayon / buttermilk ice cream

*crème brûlée \$18.50

tonka bean / peach compote / fresh raspberries

warm brown butter cake \$18

seasonal fruit / 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

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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!

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

cocktails

naked in manhattan	\$15
oak aged tequila / sweet vermouth / bitters / lemon	
channel orange	\$14
rum / chile / cucumber / carrot / vanilla	
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	
very demure	\$14
tequila / orange / lime / cranberry / elderflower	
fall fashioned	\$14
bourbon / chai syrup / bitters	
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
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 feels like home	\$10
dry cider finished in oam rum barrels	

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
smithwoodhouse 10yr tawny port	\$11
crisina 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

