



## cheese and charcuterie \$40

### just cheeses \$22

capriole piper's pyramide - goat's milk - soft, IN  
upland Farm - pleasant ridge - cow's milk, WI  
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, 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

pistachio ice cream / raspberry jam / maine blueberries /  
raspberry vanilla crunch

### \*triple cheese cheesecake \$14

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

### autumnal baked alaska \$14

rosemary scented cider sauce / dulcely blondie / apple crisp ice  
cream / snickerdoodle crumb / toasted meringue

### warm ricotta doughnuts \$13

three warm zeppole 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

### warm banana chocolate chip bundt cake \$18

malted brown sugar custard sauce / cinnamon candied pecans /  
chocolate semifreddo / cardamom rice pudding

### \*chocolate caramel torte \$19

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

### \*crumb brûlée \$18.50

tonka bean / almond-chai crumb

### 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

### coffee and tea

Coffee by Design Gross Confection Bar blend \$4  
espresso \$6 cappuccino \$7 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

<b>naked in manhattan</b>	<b>\$15</b>
oak aged tequila / sweet vermouth / bitters / lemon	
<b>channel orange</b>	<b>\$14</b>
spiced rum / chile / pumpkin / oat milk / vanilla brown sugar	
<b>final say</b>	<b>\$14</b>
vodka / midori / luxardo / pernod / lime	
<b>chocolate martini</b>	<b>\$16</b>
valrhona caraibe / rye / amaro dell'etna	
<b>espresso martini</b>	<b>\$15</b>
coffee by design espresso / rum / zucca rabarbaro	
<b>very demure</b>	<b>\$14</b>
tequila / orange / lime / pomegranate / elderflower	
<b>fall fashioned</b>	<b>\$14</b>
bourbon / chai syrup / bitters	
<b>short n' sweet</b>	<b>\$14</b>
rioja / peach liqueur / orange / clove / bubbles	

## wine

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

## no booze

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

## drafts

<b>honey dipped blonde ale</b>	<b>\$9</b>
mast landing, westbrook, me	
<b>tubular IPA</b>	<b>\$9</b>
orono brewing, orono, me	
<b>italian pilsner</b>	<b>\$9</b>
blaze brewing, biddeford, me	
<b>prosecco</b>	<b>\$10</b>
carletto	

## 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 feels like home</b>	<b>\$10</b>
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
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

