



## cheese and charcuterie \$40

### just cheeses \$22

- merry goat round - goat's milk - soft, MD
- cabot - aged clothbound cheddar - 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, housemade pickles, dried fruit chutney, hot honey, sweet & spicy nuts

## the taste

### double chocolate cremeux \$14.50

peanut butter mousse / milk chocolate covered peanuts / fudge brownie bits / cacao nib tuile

### profiterole \$14

ricotta cream / cherry sorbet / pistachio custard sauce / toasted pistachios

### \*coconut flan \$14

ginger sesame crumb / passion fruit sorbet / passion fruit crisp meringue

### autumnal baked alaska \$14

rosemary scented cider sauce / caramelia blondie / apple cider sorbet / snickerdoodle crumb / toasted meringue

### chocolate cake \$13

dulce de leche panna cotta / peanut brittle / brown butter crumb / caramel ice cream

### 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

### sticky toffee pudding \$18

toffee sauce / candied pecan oat crunch / mulled apple cider / cranberry-apple sorbet

### \*chocolate caramel torte \$19

butterscotch chocolate sauce / chocolate crumb / amarena cherries / bourbon sabayon / hazelnut ice cream

### \*crumb brûlée \$18.50

vanilla lemongrass / vanilla crunch / kishu mandarins

### 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, tea & hot chocolate

Coffee by Design Gross Confection Bar blend \$4

espresso \$6 cappuccino \$7 Harney & Son Teas \$4

Valrhona hot chocolate with housemade marshmallow \$9

Add 2 warm ricotta donuts to dip in your hot chocolate \$2

### 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>
rum / chile / molasses / oat milk / ginger cinnamon syrup	
<b>breakfast at tiffany's</b>	<b>\$14</b>
gin / apricot liqueur / lemon / orgeat / orange liqueur	
<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>chai 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>champ lager</b>	<b>\$9</b>
mast landing, westbrook, 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>artifact slow down</b>	<b>\$10</b>
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

