



cheese and charcuterie \$40

just cheeses \$22

lazy lady le petite tomme - goat's milk - soft, VT
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

butter crackers, housemade pickles, onion jam, 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

*vanilla bean cheesecake \$14

pink peppercorn / apricot jam / brown butter crumb

baked alaska \$14

roasted banana ice cream / vanilla custard sauce / ginger sesame crumb / banana cake

carrot cake \$14

espresso caramel tuile / dried fruit compote / toffee sauce / graham crumble / honey gelato

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-pear 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

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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

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 / molasses / oat milk / ginger cinnamon syrup	
breakfast at tiffany's	\$14
gin / apricot liqueur / lemon / orgeat / orange liqueur	
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 / pomegranate / elderflower	
chai fashioned	\$14
bourbon / chai syrup / bitters	
short n' sweet	\$14
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
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

munro scottish ale	\$9
barreled souls, biddeford, me	
tubular IPA	\$9
orono brewing, orono, me	
champ lager	\$9
mast landing, westbrook, me	
prosecco	\$10
carletto	

cans

PBR	\$5
mast landing gunner's daughter	\$10
milk stout with coffee, peanut butter & dark chocolate	
artifact slow down	\$10
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
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

