



cheese and charcuterie \$40

just cheeses \$22

capriole piper's pyramid - goat's milk - soft, IN
cabot - aged clothbound cheddar - cow's milk, VT
bayley hazen blue - blue veined - raw cow's milk, VT

just charcuterie \$22

asmallgood pork lonza, ME
short creek farm, fennel citrus salami, ME
asmallgood beef culatello, 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

maine blueberry semifreddo \$14

sesame ginger crumble / vanilla mousse / blueberry ginger compote

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

key lime pie tart \$18

key lime / yuzu / grapefruit / blood orange / coconut / creme fraiche / cara cara oranges / coconut passion fruit sorbet

*chocolate caramel torte \$19

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

crumb brûlée \$18.50

vanilla lemongrass / vanilla crunch / kishu mandarins

warm brown butter cake \$18

roasted apples / 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 \$4.50

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 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 oak 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 (vars) | \$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

