After Dinner Drinks

Nutty Irishman
Baileys Irish Cream, Frangelico, Coffee,
whipped cream, cinnamon-sugar rim 11.00

Irish Coffee
Jameson Irish Whiskey, Coffee,
whipped cream, cinnamon-sugar rim 11.00

Butternut Coffee
Butterscotch Schnapps, Frangelico, Coffee,
whipped cream, cinnamon-sugar rim 10.00

Baileys Coffee
Baileys, Coffee,
whipped cream 11.00

Almond Mocha Coffee
Amaretto, Godiva Chocolate Liqueur, Coffee,
whipped cream, cinnamon-sugar rim 10.00

Specialty Cognacs

Louis XIII 1 oz. 145.00 / 1.5 oz. 195.00
Hennessy Paradis 68.00

Cognacs & Cordials

B & B 8.50
Grand Marnier 8.50
Martell VS 11.00
Courvoisier VS 9.50
Hennessy VS 12.00
Hennessy VSOP 17.00
Remy Martin VSOP 14.00
Martell VSOP 13.00
Hennessy XO 38.00

www.stoneforgerestaurants.com

Menu items & Prices subject to change

09/21/2026

DESSERT MENU

NEW DESSERT!



BUTTER BREAD CAKE
Home-made rich butter cake served with vanilla ice cream, strawberry and caramel drizzle. $9.00



WARM CAST IRON BAKED
CHOCOLATE CHIP COOKIE
Warm chocolate chip cookie topped with vanilla ice cream, chocolate sauce, whipped cream and a cherry. $12.00

Stoneforge

90 Paramount Drive
Raynham, MA 02767

STONEFORGE DESSERT MENU



3 Layer CHOCOLATE CAKE
Three layers of dark, moist chocolate cake sandwiched with the silkiest smooth chocolate filling and finished with elegant dark chocolate frosting. $8

APPLE CRISP ALA MODE
Warm apple crisp with vanilla ice cream, Topped with home-made caramel sauce and whipped cream . $10





FRIED ICE CREAM
Chocolate chip ice cream coated with corn flakes & deep-fried to a golden brown, garnished with chocolate drizzle & whipped cream. $10

FOUR HIGH CARROT CAKE
Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple. Finished with smooth cream cheese icing, and a drizzle of white chocolate ganache. $14





BIG CHEESE BRULEE
Two great classics in one - a creamy brulee in a hand-fired cheesecake. $13

CRÈME BRULEE
Creamy custard with a crispy sugar crust and a berry garnish. *GF* $10





CHOCOLATE MOUSSE
Creamy Belgian chocolate mousse layered between raspberry sauce and whipped cream. *GF* $12

FLOURLESS CHOCOLATE TORTE
Flourless decadent chocolate torte, drizzled with chocolate sauce and topped with whipped cream. *GF* $9



Before placing your order, please inform your server if a person in your party has a food allergy
GF -Gluten Free