

## METHODICAL COFFEE

Methodical Coffee, located in downtown Greenville, is now not only a cafe, but also a roasting company that purchases all of its beans from Ally. Barista Joel Hobgood said Methodical rotates the variety of beans they roast from countries such as Brazil, Ethiopia and Honduras, and at times the shop will carry beans dried through a natural processed or honey processed method which gives the espresso unique notes. The store, Hobgood explained, takes a humble approach to coffee education and does not seek a specific clientele. Rather, the shop emphasizes community, and employees strive to match the customer with a beverage that represents what they are looking for in coffee. Several staff members are SCAA certified and have used this knowledge to train the rest of their staff and ensure consistency. On the menu for Methodical are the typical espresso drinks, a seasonal special, pour overs and the rather unusual siphoning method. In siphoning, coffee is made through compression by gas that comes from water vapor created by an open flame. In other words, it looks extremely impressive and allows the customer to taste the true notes of the coffee bean. Overall, it appears that Methodical has the largest selection and preparation varieties of specialty coffee around and is passionate about educating and serving the Greenville community.



## TANDEM CREPERIE & COFFEE HOUSE

Specialty coffee comes as a surprise from this little Travelers Rest creperie. The popular and decadent crepes left aside, Tandem's rich coffee puts it on the list as a third wave establishment. Unique in its coffee selection, this restaurant is the only one around to use the fair-trade North Carolina roaster: Counter Culture. The roaster has coffee education centers scattered across the country where baristas using its brand can expand their knowledge, and Tandem has taken advantage of the local location. Tandem also limits the number of baristas on staff to keep their coffee's quality consistent: out of around 20 staff members, only five are baristas. Barista Micah Sherer says that the cafe also cares for its employees' needs. Concerning coffee, Tandem's signature mark on the third wave movement in Greenville is their nitro cold brew. Staff grind espresso beans then steep them for 24 hours after the liquid is infused with nitrogen gas when it comes out of a pressurized valve on tap, resulting in a rich and bubbly beverage. They are the only local cafe that serves this specialty drink that has been gaining popularity all over the nation.



## DUE SOUTH COFFEE

Co-owned by Ricardo Pereira, a BJU graduate, and Patrick McInerney, and located in Taylor's Mill, Due South also roasts its own beans, but in house. Barista Graham Peoples said this fact and their Mod Bar espresso machine (an espresso machine literally built into the bar) are what makes Due South stand out. Due South's beans are from Ally coffee and are roasted on a medium spectrum that they feel extracts the most flavor. This coffee has a lighter taste than others, making their blend distinct from traditional bold espresso. The warehouse-now-coffee shop is also an occasional venue for musicians from as close as Greenville to as far away as Minnesota and often displays work from local artists. Open later than the other cafes in town, Due South has gained a reputation as a gathering place for students and continues to thrive in its rustic location.



## THE VILLAGE GRIND

One of the first businesses located in the developing Village of West Greenville, The Village Grind is a sunny spot that warmly resembles a small European kitchen. With vintage furniture and friendly staff, this cafe hopes to shape its neighborhood of artists into a more active community. In addition to regular hours, every first Friday night of the month, the shop welcomes the community to a time of coffee and music. Owner Lindsey Montgomery said staff know the names of all the neighbors who have become tightly knit friends. Hoping eventually to get its specialty coffee license, for now the Village Grind serves its one favorite Due South Blend but in all sorts of varieties, including the rich lavender mocha. Now with overflow seating, this quaint cafe is already progressing toward its goal to handcraft its own artisan community.

