

Starbucks Roaster's Cafe is not, but does offer a cozy escape from the bubble

Chick compliments Roaster's on their selection of coffees; good for students seeking a boost

Jason Chick
Columnist

Step outside the Elon bubble and off Huffman Mill Road, also known as chain restaurant row, and into downtown Burlington. It's here at 404 S. Spring Street that you'll locate Roaster's Cafe, a small, independently-owned coffee shop specializing in a wide variety of great coffees.

Yet, Monday through Friday, 11 a.m. until 2 p.m., Roaster's serves lunch.

Deli sandwiches, salads and soups are available for order and are hand-delivered to your table.

Recommended favorites include two panini sandwiches, which are Italian-style grilled sandwiches.

Try the Turkey, Provolone & Bacon (\$6.00) or the Roast Beef & Cheddar (\$6.25).

Two favorites from the deli are the Smoked Turkey (\$4.25) and the Honey Ham (\$4.75).

All sandwiches are served with chips and a pickle spear.

Salad plates are also available. Daily varieties of homemade soups are available and are delicious.

If you happen to catch a day when Cheddar & Bacon Potato Soup is being served make sure you order a bowl. Also, the Broccoli & Cheese soup may be the best in Burlington.

Being as lunch only extends for three hours on five days of the week, you may find yourself at Roaster's during a period when food is not being served.

In that case you can experi-

“Roaster's cozy atmosphere is accentuated by eclectic decor seemingly picked from grandma's house ... I escaped to Roaster's for a quiet place ...”



Photos by Behzad Rassuli

Roaster's Cafe located at 404 S. Spring Street, is a small independently-owned coffee shop specializing in a wide variety of great coffees. However, Roaster's has more than coffee, offering an assortment of sandwiches from their lunch menu as well as speciality drinks. This cafe's cozy and quiet atmosphere offers students a nice retreat, allowing them to either go and relax or study.

ence Roaster's main forte: caffeinated beverages.

When imagining a small cafe serving espresso, Starbucks and modern art deco design may flash through your mind; however, Roaster's atmosphere is neither.

Roaster's cozy atmosphere is accentuated by eclectic decor seemingly picked from grandma's house.

The clapboard walls are cluttered with dried floral arrangements and various posters depicting cafes.

Bar tables for two and tables for four have chairs covered in antique, floral patterns.

Jazz and soft rock music flow through the space, completing the feel.

I escaped to Roaster's for a quiet place to concentrate on homework while drinking mochas.

The atmosphere at Roaster's is much more subdued than many of the other area cafes serving espresso drinks.

The scent of roasted coffee stings the nostrils of each client, and with so many kinds its no surprise you may find yourself reading the selection a bit before ordering.

Several of Roaster's coffees are Kenyan, Columbian, Costa Rican, Organic Mexican Chiapas, Mocha Java Blend and Hawaiian Molokai.

If you're the typical college student, then a large coffee still won't contain the neces-

sary caffeine content to carry you through the day. In that case, turn to espresso.

Roaster's Cafe has a few specialty drinks that will perk anyone up.

Try the Mexican Mocha, a spicy creation of espresso, chocolate, cinnamon and steamed milk. Served in a large glass mug, topped with whipped cream and dusted with more cinnamon.

Another favorite is the Oreo Mocha. Mimicking the Mexican Mocha, the Oreo Mocha substitutes crushed Oreos for cinnamon. A blend of espresso, chocolate, crushed Oreos and steamed milk, this decadent drink is sure to satisfy any Oreo lover.

Other specialty drinks you

might want to give a try: a chocolate caramel latte, a vanilla cappachino, a raspberry and white chocolate mocha or an iced chai.

Many drinks are made from the standard base drinks: the latte, cappachino or mocha.

Roaster's has a variety of flavored syrups available. If you want to test the barrista, ask for your own creation. How about a caramel praline mocha?

Just be aware that for every additional shot of espresso, syrup or chocolate there will be an additional charge.

Most specialty drinks run between \$3 and \$5.

The next time you and your entourage of friends need to escape the perils of typical restaurants and no one can answer the infamous question, "Where to we eat?" head to Roaster's.

Even if you can't get to Roaster's for lunch, just stop by to sip drinks and relax in the quiet, casual atmosphere, far removed from the Elon bubble. Pull up a chair, grab a paper from the racks and relax.

Contact Jason Chick at pendulum@elon.edu or 278-7247.

Hot Spot?

Request a restaurant review for Jason Chick for the next edition.

Contact The Pendulum:
pendulum@elon.edu
or call x7247

Beginners' Guide to Espresso

Latte: Espresso steamed milk, topped with a thin layer of foam

Cappachino: Espresso, steamed milk, topped with a thick layer of foam

Mocha: Espresso, chocolate, steamed milk, topped with whipped cream

