

» LOCAL FLAVOR

Buzz Feed

BY KELSEY SNELL



Pour-over coffee
at LAMILL

In August **LAMILL COFFEE** launched a punch card program encouraging customer *disloyalty*. Confused? Instead of rewarding patrons for returning, LAMILL encourages them to visit the six cafes on the Disloyalty Card before earning a free drink at their favorite. Brainchild of World Barista Champion Gwilym Davies, the concept has quickly jumped the pond from London and trickled south.

Phil Han, Baltimore native and owner of Dooby's Coffee, says the program fits perfectly with the local coffee community. "This is a formal way of showing that we come together and want to support each other's shops." He likes to refer customers to other cafes as a way to familiarize them with different neighborhoods.

Coffee roasters and restaurants with serious coffee programs like Woodberry Kitchen and Johny's also become gathering places. Find beans, single-origin and blends from these small-batch Baltimore purveyors: **Tribeca Coffee Roasters** (Mount Vernon), 443.869.4279; **Zeke's Coffee** (Northeast), 443.992.4388, zekescoffee.com; **Ceremony Coffee Roasters** (Annapolis, Md.), 410.626.0011, ceremonycoffee.com

Bean Counters

CHARMINGTON'S CHARLES VILLAGE

Johns Hopkins students and neighbors gather inside a space with exposed brick walls and high ceilings for reliable roasts from North Carolina-based Counter Culture Coffee as well as lavender-infused hot chocolate and locally made veggie burgers. 2601 N. Howard St., 410.235.5004, charmingtons.com

DOOBY'S COFFEE MOUNT VERNON

These new kids on the block recently moved from a basement bungalow to a neighboring, more sophisticated space with marble counters and high-tops. Espresso pairs best with the house-made Askinosie chocolate chip cookie. 802 N. Charles St., 410.702.5144, doobyscoffee.com

SIDEWALK ESPRESSO DOWNTOWN

Within walking distance of Camden Yards and the Ravens stadium, owner-barista Andy Guhl lures passersby with Ceremony coffees on a pour-over bar. Sidewalk



hosts monthly coffee and wine pairings. 625 Washington Blvd., 443.438.3449, sidewalkespresso.com

ARTIFACT CLIPPER MILL

A casual offshoot of nearby Woodberry Kitchen, this cafe with a farmhouse ambiance sweeps patrons up in a sensory overload.



Artifact

Think aromas of just-baked English muffins and low calls of "espresso on the bar." Connoisseurs and novices attend coffee tastings, or "cuppings," every Friday morning at 10. 1500 Union Ave., 410.235.1881, artifactcoffee.com

SPRO HAMPDEN

An anchor of "The Avenue" since 2010, this narrow shop serves "progressive American coffee." With a roastery in East Baltimore, Spro offers its own roasts as well as those by guests. Mad scientist baristas serve a full espresso menu and coffees brewed by eight methods. 851 W. 36th St., 410.243.1262, sprocoffee.com

Baristas Unite!

Baltimore's coffee scene finally hit its growth spurt, says Timothy Anderson. And he would know. Anderson currently manages Tribeca Coffee Roasters, but he started at Woodberry Kitchen, a pioneering restaurant and specialty coffee destination in Baltimore before the arrival of so many "third-wave," or artisanal, cafes.

To help the city manage its so-called "growing pains," he launched the **Baltimore Barista Collective** to rally the local coffee professionals and educate consumers. The website serves as a town crier of sorts for events like the National

Bohemian beer-sponsored latte art competitions, or "Thursday Night Throwdowns" (TNTs), that take over a different cafe each month. Baristas pour fleeting microfoam masterpieces to be judged by a panel of compatriots.

"It's mildly competitive but light-hearted," says Anderson. "There's just enough competition to get all the baristas on their game, but overall, it brings us together."

See baltimorebaristacollective.wordpress.com for upcoming coffee events like TNTs.

Barista Sam Kerr pours a cappuccino at Dooby's Coffee.