

At Blair Hall, we make coffee just for you. We blend and roast the coffee when an order comes so we can deliver the freshest coffee possible.



Bella Crema A delicious blend of Arabica and Indian Cherry coffee beans roasted light enough to retain delicate aromatics, yet dark enough to moderately caramelize sugars in the beans. A great breakfast coffee with notes of hazelnut, chocolate and a hint of orange.

Bourbon Pecan Torte Savor the flavors of what has been called “The South’s Most Popular Pie” with a bourbon twist. A rich seasonal blend, you’ll taste notes of an aged bourbon, caramelized pecans, vanilla and molasses. A captivating aroma precedes a great taste.

Colombian Supremo A classic Colombian coffee. Roasted on the lighter side of medium, this blend has a silky-smooth body and yields a bright and lively brew. Traces of red berries, tropical fruits, and a sweetness akin to sugar cane or caramel.

Costa Rican Doka A working farm in Costa Rica since 1908, the Doka Estate has grown excellent coffee for more than 100 years. At 4,500 feet above sea level this coffee comes from a place where coffee is more than a beverage, it’s a way-of-life. Mild acidity with notes of honey, molasses and apricots.

Decaffeinated Caffeinated or not, Colombian coffee is a great, moderate acid, medium bodied coffee. Using Colombian beans decaffeinated with the Swiss Mountain Water Process, this coffee delivers a great aroma and taste with subtle flavors of chocolate cake, mixed berries and marshmallows.

French Roast For the connoisseur of dark-roasted coffee. These Colombian beans are roasted at temperatures high enough to bring the oils in the beans to the surface. This creates the smoky flavor. Notes of roasted Brazil nuts, vanilla bean and licorice. Perfect for those that enjoy a big taste without big caffeine.

Kona Blend Hawaii’s volcanic soil is full of minerals for healthy coffee trees. The islands have the perfect balance of sun, soil, rain, low winds and mild nights to grow coffee. A great blend with mild-acidity and flavors of brown sugar, milk chocolate, honey and a slight hint of tropical fruit.

Mocha Java The world’s oldest recorded coffee blend has nothing to do with chocolate. In the 17th century merchants took Java beans from Indonesia to the port of Mocha in Yemen, blended them and sold the coffee in Europe. Spicy and sweet with notes of cacao, spiced nuts, fruit and honey. Perfect with any dessert or to just sweeten-up your day.

Special Dark A special blend of South American coffee beans that are taken just a little deeper into the roast process. Full-bodied with an even taste start-to-finish. Robust flavors of dark cherry and roasted almond. Great for Irish or Spanish coffee drinks.

Sumatra Grown in near perfect conditions at more than 1,500 feet above sea level, in what’s known as the “coffee green belt”, this is one of the world’s most sought-after coffees. Complex and delicious. Low in acidity with flavors of cinnamon, dark chocolate and sweet spices.

“Starting the day without a delicious cup of coffee is a sad start.”



— Joseph Mercieca, Blair Hall Coffee