

About us

We are interested in hearing from you!

If you have any questions, comments, or concerns feel free to contact us.

MILL MOUNTAIN COFFEE AND TEA

ROBUST, YET SMOOTH

Using time honored roasting techniques and modern Baring practice our baristas are able to serve up hand crafted beverages that not only taste immaculate but in and of themselves represent the art form that is coffee.



We don't take roasting lightly. Buh dum chh. We know in order to serve an exceptional product we must understand in the inner workings of the coffee bean and the roasters we use. Our roasters have spent thousands of hours perfecting the art they love.

Devan Ritchie
District Manager

Mill Mountain Coffee & Tea
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Blacksburg, VA 24060

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Check out our website for our daily Breakfast & Lunch Menus

Some of our best selling good eats



Like what you see? Visit our website for a full menu!
www.millmountaincoffee.com

Our Current Coffee Offerings:

Our coffee is only 100% arabica beans. Check our current selections for RFA certified, Organic, and Fair Trade options!

Blends:

Mill Mountain Blend
Espresso Blend

North American:
Mexican Chiapas Onyx

Central and South American:

Brazil Oberon
Colombian Supremo Medellin
Costa Rica Llyano Bonito
Costa Rica Tarrazu Romelia
guatemala Laurel
Honduras Andres El Special
Panama Finca Lerida Dona Maria Boquette
Nicaragua

Indian:

Indian RFA Pambadampara

Specialty Roasts:

French (Colombian Supremo)
Italian (Mexican Chiapas)

African:

Kenya AB Top gitura
Kenya AA
Malawi AA
Tanzanian Peaberry Zanzibar
Zimbabwe Salimba
Ethiopian Sidamo
Ethiopian Yirgacheffe

Indonesian:

Bali Blue Moon
Celebes Toraja
Java Jampit
Papua New guinea Mile High
Organic Sumatra FTO
Sumatra Mandheling

Decaf:

Costa Rican
Colombian
Brazil
Swiss Water Process Colombian
Mountain Water Process Mexican
Chiapas