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## Cafe in Duncan goes beyond coffee

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DUNCAN -- A customer walked into Espresso Cafe last week and Candy Oerth immediately knew what the customer would order — a triple mocha, no milk.

Oerth has owned the nonsmoking restaurant and coffee bar four years, but she's been serving coffee and preparing lunch since 1995. So, she's had time to put drinks with faces. Her then 17-year-old daughter kind of recruited her for the business.

Her daughter worked at Espresso Cafe, and she was swamped one day after another employee called in sick. So, she asked her mom to help wash dishes.

"When they found out I could cook, that was it," Oerth said.

Oerth makes soups from recipes that have been passed down through her family. The only local barista certified by the International Academy of Specialty Coffee, she said she has enjoyed learning the coffee business.

"I have a lot of my customers say when they're desperate they'll go somewhere else, but it's not really as good as this," Oerth said.

Espresso Cafe serves coffee roasted by Greenville's West End Coffee Co. The restaurant serves espresso and other coffee drinks in a variety of flavors.

Customers can get cards to be punched with each espresso drink purchase. The sixth drink is free.

The restaurant has soups designated for Monday through Friday, with taco soup (Fridays) being the most popular.

The cafe serves homemade muffins and cinnamon rolls for breakfast, along with bagels



*John Byrum/john.byrum@shj.com*  
Duncan's Espresso Cafe serves paninis at lunchtime, including the Bossano.

and breakfast sandwiches. The lunch menu has paninis served on grilled focaccia bread with pesto. One of the sandwiches, the Torino, includes honey maple turkey, tomatoes, peperoncini peppers and cheddar cheese. The restaurant also has deli classics, such as tuna melts, Reubens and clubs.

One of its vegetarian options is Bari, a panini with brie, eggplant, green peppers, tomatoes and cheddar cheese.

The restaurant also offers a variety of salads.

## **REVIEW**

Vern Daniels usually comes to Espresso Cafe at least twice a week for coffee and lunch.

"The food is very good, and the people are very nice," Daniels said. "It's a good experience."

## **SECRET**

Espresso Cafe makes its own pastries and cookies.

"We use real butter, real vanilla, real everything," Oerth said. "You can taste the difference."

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