

Proper Tea

By Reservation, Seatings at 11:00 a.m. or 1:30 p.m.
Wednesday through Saturday, \$26 per person plus tax & gratuity

Warmed Scone with a Pot of Tea

Served with Clara J's Lemon Curd,
Devonshire Cream & Strawberry Jam

Savories

Cucumber cup with roasted red pepper hummus & pita chip
Watermelon Cube with Feta cheese spread
Smoked Salmon canape with a dill cream cheese rosette

Sandwiches

Clara J's Signature Ribbon Sandwich
Traditional Cucumber Triangle on white bread
Chicken Caesar Pinwheel

Sweets & Dessert Tea

Lemon Buttercream Cookie
Peaches & Cream Bar
S'more Whoopie Pie

"Devonshire Tea" For Two

Two Scones, Devonshire Cream, Lemon Curd, & Jam,
with a medium pot of tea, \$18

Sweets

Ask to see our dessert tray for a variety of sweets,

Pricing varies

Sweet Tray for Two, six small sweets, \$10

Daily Scone, \$3.50

Gluten Free dessert, scones, & tea bread available upon request

Childrens Entrees, \$10

Princess/Prince Proper Tea, \$18 (by reservations)

Thank you for visiting Clara J's Tea Room, your health & well being mean a great deal to all of us here! We appreciate that you have chosen a locally owned business to patronize.

Please return soon!

Soups

Soup Specials of the Week, Cup \$4, Bowl \$5

Half a Cup of Soup with **Half Sandwich**, with fruit & chips, \$13

Entrees

Tea Room Sampler, Petite scone with Devonshire cream, warmed quiche bite, half of a Ribbon & Cucumber sandwich, key lime bar, & a small pot of your choice of tea, \$19

Quiche, crustless & vegetarian, weekly specials of vegetables & cheese, garnished with seasoned cream cheese & a teapot crust, served with English Pea salad, fresh fruit & tea bread, \$13

Almond Berry Salad, mixed greens with strawberries, blueberries, mandarin oranges, cucumber, pickled onions, toasted almonds, blue cheese crumbles & orange poppy seed dressing on the side, with a slice of tea bread, \$12

Weekly Specials, ask about our special this week! Price varies.

Sandwiches \$12

Served with Brickmans Kettle chips, fresh fruit & Summer Couscous Salad (red peppers, carrots, zucchini, & summer squash, in a sundried tomato vinaigrette)

Substitute red pepper hummus with vegetables for chips or salad for \$1

Bread choices: white, multigrain, Italian, flour tortilla, focaccia, or croissant

Gluten free option for \$1 more

Clara J's Signature Ribbon, layers of house-made sliced white & wheat breads, chicken salad, red pepper & spinach spread, then iced with seasoned cream cheese

Cucumber Sandwich, sliced cucumbers on multigrain bread, with cream cheese seasoned with dill & lemon zest spread

Cilantro Lime Chicken Salad, diced chicken breast with fresh cilantro, lime juice & zest, sliced grape tomatoes on Multigrain bread or over greens

Chicken Caesar Wrap, slices of chicken breast, Romaine lettuce, parmesan cheese, croutons, & a creamy Caesar spread, all wrapped in a flour tortilla

Tea Room BLT, served on toasted Italian bread with in-house made bacon jam, romaine lettuce, & freshly sliced tomatoes

The Dagwood, piled high with turkey, salami, ham, cheddar cheese, mixed greens, in-house made pickles, mayonnaise, & mustard served on our weekly focaccia bread. \$14

History of Clara J's

Clad in an apron and a mellow demeanor, Clara Jaessing Keller was as comfortable in her kitchen or vegetable garden as she was catering parties for high society or starting up her own restaurant.

Clara was born in 1904, the granddaughter of early settlers to the Maumee Valley. Her grandfather was born in Dresden, Germany and moved to Ohio in 1860. He was the first appointed trustee of St. Paul's Lutheran Church in Maumee. Her 1914 confirmation picture graces the mantel at 219 West Wayne Street.

Her maternal grandparents owned a meat market on West Wayne Street and slaughterhouse on Cass Road. Clara attended Baldwin-Wallace College at a time when few women attended a university. She studied Culinary Arts. In 1941, and in 1957, they built a home in Maumee a short distance from the Stuckey's Restaurant franchise that Clara established at the corner of Ryan and Reynolds Roads. While she was adept at beadwork, needlework, quilting and baking, Clara was an expert businesswoman, using her family money wisely to build a business.

Clara passed in 1962 at the age of 59. She loved all things culinary, so it only seems appropriate that, on a Maumee street near where her grandparents used to keep shop, Clara's enduring spirit remains in Clara J's Tea Room.

Rebecca Jaessing, Founder of Clara J's Tea Room, opened the doors in 2005. After a full career as a grain buyer for Andersons, she retired but was not done yet! Rebecca created a beautiful and welcoming tearoom that has become a favorite of many over the years!

In 2018, Gretchen Fayerweather, a chef and culinary instructor at Owens Community College purchased the Tea Room from Rebecca and does her best to continue the warm and welcoming atmosphere. Gretchen and her husband, John Polkinghorn also renovated the upstairs to create Suite T B&B, an AirB&B available for rentals. They reside just two blocks from the Tea Room and have loved living in Maumee since 2007.

Thank you for joining us at Clara J's, where every day is a Holiday!



219 West Wayne Street
Maumee, Ohio 43537
419.897.0219
www.clarajsat219.com
@ClaraJsTeaRoom

Serving Lunch & Takeaway
Tuesday-Saturday 11:00am-3:00pm

Proper Tea
Wednesday-Saturday
11am or 1:30pm by reservation
Or call ahead one hour before for takeaway

Tea and Sweets
10:00 am - 3:00 pm

We continue to be proactive in maintaining safe sanitation practices with all team members carefully following the high safety and sanitation standards required to operate a food service business in Ohio, and specifically Lucas County.