

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

Roasted Brussels sprouts, goat cheese & balsamic crostini
Turkey sausage & pumpkin puffed pastry with sage
Creamy spinach & artichokes in a white cheddar cracker

Sandwiches

Clara J's Signature Ribbon Sandwich
Traditional Cucumber Triangle on white bread
Turkey, Cranberry & Stuffing Pinwheel

Sweets & Dessert Tea

Lemon Buttercream Cookie
Apple Spice Cake with brown sugar butter cream
Hazelnut Mousse Brownie with chocolate ganache

"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 sweets, \$13

Daily Scone, \$3.50

Tea Tray, \$5

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 visit means a great deal to all of us here! We appreciate that you have chosen a locally owned business to patronize. Please return soon!

Soups

Creamy Broccoli Cheddar or Soup of the Week, Cup \$4, Bowl \$5

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

Entrees

Tea Room Sampler, Petite scone with Devonshire cream, warmed quiche bite, half of a Ribbon Sandwich with chicken salad, red pepper & spinach spread, half of a Cucumber sandwich, Chai spiced carrot cake, & 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 our Autumn side salad, fresh fruit & tea bread, \$13

Roasted Brussels Sprout Salad, fresh spinach leaves topped with roasted Brussels sprouts, plumped cranberries, sliced pears, feta cheese, toasted pumpkin seeds, with honey balsamic dressing on the side, with a slice of tea bread, \$12

Sandwiches \$12

Served with Brickmans Kettle chips, fresh fruit & Autumn Corn Salad (corn, bean medley, carrots, green onions, diced peppers, & a red wine vinaigrette)

Substitute roasted butternut hummus with vegetables for chips or salad for \$1

Bread choices: white, multigrain, marble rye, or flour tortilla

Gluten free option for \$1 more

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

Cucumber Sandwich, sliced cucumbers on white bread, with cream cheese, dill, & lemon zest

Fall Chicken Salad, shredded chicken breast tossed with chopped apples, celery & sage, garnished with pickled red onions, served on multi-grain bread or on top of lettuce

Thanksgiving Wrap, roasted turkey, cranberry chutney, butternut squash stuffing, & spinach, all wrapped in a flour tortilla

Grilled Cheese, roasted sweet potatoes, Havarti cheese, arugula & maple Dijon, grilled on marble rye bread

Ham & Swiss, piled high with honey ham, Swiss cheese, house-made garlic pickles, mayonnaise, lettuce & served on multi-grain bread

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. 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 a couple 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

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.