

## 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

Surimi Stuffed Mushroom  
Ricotta & Butternut Crostini  
Sausage Roll in Puffed Pastry

### Sandwiches

Clara J's Signature Ribbon Sandwich  
Traditional cucumber triangle on white bread  
Cinnamon Raisin Bread topped with turkey, apple chutney  
& cheddar cheese

### Sweets & Dessert Tea

English Millionaire Bar  
Signature Lemon Drop Cookie  
Cinnamon Pecan Roll with Maple Icing

## "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

**Sweet Tray for One**, three small sweets, \$7 or for two, \$13

**Daily Scone**, \$3.50

**Tea Tray**, lemon curd, Devonshire cream & strawberry jam, \$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

**Broccoli Cheddar Soup or Special of the week**, Cup \$4, Bowl \$5

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

## Entrees

**Tea Room Sampler**, Mini scone with Devonshire cream, warmed quiche bite, half of a Ribbon & Cucumber sandwich, pumpkin cake with maple buttercream, fresh fruit & small pot of tea, \$19

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

**Roasted Vegetable Salad**, fresh spinach, roasted beets, carrots, Brussel sprouts, butternut squash, blistered tomatoes, toasted pumpkin seeds, & feta cheese, with sage balsamic vinaigrette on the side, & a slice of tea bread, \$14

**Weekly Special**, ask your server about our special this week!

## Sandwiches \$12

Served with Brickmans Kettle chips, fresh fruit & Autumn Carrot Salad  
(shredded carrots, plumped raisins, & diced apples  
tossed in a creamy cinnamon & honey dressing)

Substitute your chips or side salad for our cinnamon garlic hummus & vegetables, \$1

**Bread choices:** white, multigrain, cinnamon-raisin, Brioche  
or Gluten free option for \$1

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

**Cucumber**, sliced cucumbers on white bread, with cream cheese seasoned with dill & lemon zest spread

**Curry Chicken Salad**, diced chicken breast with curry seasoning, grapes, celery & mayonnaise, topped with cashews, served on multigrain bread or over greens

**Grilled Turkey & Cheese**, cinnamon raisin bread, Havarti cheese, granny smith apples, sliced turkey breast, & maple Dijon spread

**Surimi Melt**, imitation crab meat, with sautéed mushrooms, melted white cheddar, spinach & green onion spread, all served on a toasted English muffin

**Hot Roast Beef**, served on a house-made brioche bun, with Swiss cheese, caramelized onions, & horseradish mayonnaise, \$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. Clara attended Baldwin-Wallace College at a time when few women attended a university. She studied Culinary Arts in 1941. In 1957, her & her husband built a home in Maumee a short distance from the Stuckey's Restaurant franchise that Clara established at the corner of Ryan & Reynolds Roads. While she was adept at beadwork, needlework, quilting, & 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 tearoom that has become a favorite to many over the years!

In 2018, Gretchen Fayerweather, a chef & culinary instructor at Owens Community College, purchased the Tea Room from Rebecca & does her best to continue the warm & welcoming atmosphere. Gretchen & 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 & 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  
11:00am or 1:30pm by reservation

**Gift Shop opens at 10am**

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