

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

Broccoli Cheddar in a house made cracker
Italian Palmier, basil & garlic pesto, sundried tomatoes,
Goat cheese & sweet potato canape

Sandwiches

Clara J's Signature Ribbon Sandwich
Traditional cucumber triangle on white bread
Smoked salmon & Boursin cheese

Sweets & Dessert Tea

Neapolitan Whoopee Pie
Signature Lemon Drop Cookie
Seven Layer Bar

"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

Children's 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

Wild Rice & Mushroom Cream or **Soup of the week**, Cup \$4, Bowl \$5

Half a Cup of Soup & 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, Chocolate dipped coconut joy, 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 winter solstice salad, fresh fruit & tea bread, \$13

Roasted Winter Vegetable Salad, roasted butternut squash, carrots, Brussels sprouts, & beets composed on a bed of spinach, with pickled onions, feta cheese, balsamic vinaigrette & a slice of tea bread, \$14

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

Sandwiches \$12

Served with Brickmans Salt & Pepper Kettle chips, fresh fruit & Winter Solstice Salad

(broccoli, cabbage, carrots, red onion, apples, & cranberries)

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

Bread choices: white, multigrain, sourdough or marble rye
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

Chicken Salad, diced chicken breast with dried apricots, rosemary, celery & mayonnaise, served on a croissant or over greens

Grilled Chicken & Cheese, Muenster cheese with sweet pepper jam, sliced chicken breast grilled on sourdough bread

Surimi Crab Melt, seasoned & toasted English muffin, with sauteed mushrooms, spinach spread, & melted white cheddar cheese

Hot Pastrami & Havarti, served on marble rye bread, with Havarti cheese, apple & cabbage slaw with poppy seed dressing, & whole grain mustard, \$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
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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.