

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

Watermelon & Feta Canape
Hazelnut & Blackberry Crostini with honey & ricotta
Summer Squash on Puffed Pastry with tomato jam

Sandwiches

Clara J's Signature Ribbon Sandwich
Traditional cucumber triangle on white bread
Chicken Caprese

Sweets & Dessert Tea

Mile High Cookie Pie
Signature Lemon Drop Cookie
Key Lime 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, Cup \$4, Bowl \$5

Soup of the week, hot or cold soup available

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, peaches & cream puff pastry, 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 Cous cous salad, fresh fruit & tea bread, \$13

Summer Salad, roasted corn, sliced nectarines, avocado, pickled red onions, cherry tomatoes, & cucumbers all on a bed of mixed greens. Honey & lime vinaigrette on the side with tea bread & fresh fruit, \$14

Weekly Special, ask your server about our special this week! \$14

Sandwiches \$12

*Served with Salt & Pepper Kettle chips, fresh fruit & Cous Cous Salad
(Sundried tomatoes, mandarin oranges, red peppers, & green onions, tossed in an orange & basil vinaigrette)*

*Substitute chips or side salad for our roasted red pepper hummus & vegetables, \$1
Bread choices: white, multigrain, sour dough, flour tortilla wrap or Gluten free for \$1*

Ribbon Sandwich, house-made white & wheat breads layered with chicken salad, red pepper & spinach spreads, all iced with a seasoned cream cheese & garnished with a pimento stuffed olive

Cucumber, a classic tea room sandwich of sliced cucumbers on white bread, with seasoned & whipped cream cheese with dill & lemon zest

Pineapple Chicken Salad, diced chicken with celery & pineapple, in a tropical dressing of ginger, rum & mayonnaise, garnished with toasted coconut. Served on multigrain bread or over greens with sweet potato crackers

Eggplant Parmesan Grilled Cheese, Sourdough bread grilled with mozzarella, parmesan, roasted eggplant & house made tomato jam

Pastrami Wrap, Havarti cheese, arugula, house made pickles sliced bell peppers, whole grain mustard & mayonnaise

Muffelatta, salami, capicola & ham, & provolone cheese, black & green pimento stuffed olive tapenade, & mixed greens, all stacked on our house made sesame 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. 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.

Summer 2023