

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

Stuffed mini pepper, with turkey sage sausage, quinoa, carrots,
& red onions

Roasted butternut squash crostini, with Brussel sprouts,
rosemary & bacon

Apple & Cheddar tarte, puffed pastry with apple butter &
balsamic glaze

Sandwiches

Clara J's Signature Ribbon Sandwich

Traditional cucumber with dill & lemon on white bread

Ham, brie, & cranberry chutney on cinnamon raisin bread

Sweets & Dessert Tea

Signature Lemon Drop Cookie

Pumpkin Spice Cinnamon Roll with maple icing

Triple chocolate zucchini cupcake
with chocolate 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

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

French Onion, vegetable stock, caramelized onions, creamed sherry
with croutons & melted Swiss cheese

Soup of the week

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, Vanilla chai
cake, 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 quinoa salad, fresh fruit & tea bread, \$13

Harvest Cobb Salad, roasted sweet potatoes, blistered tomatoes,
steeped cranberries, shaved Brussel sprouts, sliced pears, bacon, &
blue cheese all on a bed of spinach & kale. Balsamic 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 & Fall Quinoa Salad
(butternut squash, red pepper, zucchini, pumpkin seeds, apple cider vinaigrette)
Substitute chips or side salad for our sundried tomato hummus & vegetables, \$1
Bread choices: white, multigrain, cinnamon raisin, seeded, 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

Waldorf Chicken Salad, diced chicken with red apples, grapes, &
celery, tossed in a lemon & mayonnaise dressing, garnished with
toasted walnuts. Served on multigrain bread or over red & green leaf
lettuce with sweet potato crackers

Turkey & Cheddar Grilled Cheese, Cinnamon raisin bread, roasted
turkey breast, sharp cheddar cheese, apple butter, & spinach

Vegetable Napoleon, a stack of roasted & seasoned eggplant, red bell
pepper, squash & zucchini on seeded bread with house-made
sundried tomato hummus

Loaded Sweet Potato, roasted & loaded with new items each week!

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

Fall 2023