

Proper Tea

By Reservation only, 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

Sweet potato with ricotta, local honey, cranberries & pistachios
Spinach, Artichoke & Sundried Tomato Palmier
Apple & Fennel Salad served in a radicchio cup

Sandwiches

Clara J's Signature Ribbon Sandwich
Traditional cucumber with dill & lemon on white bread
Turkey & Stuffing Pinwheel

Sweets & Dessert Tea

Signature Lemon Drop Cookie
Chocolate & Cherry Marzipan Lamington
Eggnog Cream Puff

"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

Wild Rice & Mushroom, extra creamy soup with wild & brown rice, sautéed mushrooms, carrots, green onions, red pepper & celery

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, seven-layer bar, 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

Holiday Cobb Salad, a bed of spinach & shaved radicchio, roasted butternut squash, orange slices, pomegranate, feta cheese, candied pecans, & red pickled onions. Cranberry ginger 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 & Winter Solstice Salad
(broccoli, cabbage, carrots, red onion, apples, cranberries, balsamic mayonnaise)

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

Bread choices: white, multigrain, sourdough, & spinach 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 tearoom sandwich of sliced cucumbers on white bread, with whipped cream cheese seasoned with dill & lemon zest

Chicken Salad, diced chicken, dried apricots, rosemary, & celery on multigrain bread or over mixed greens with sweet potato crackers

Black Forest Grilled Cheese, Bavarian roasted ham, sharp white cheddar, & black cherry jam grilled on sourdough bread

Holiday Turkey Wrap, roasted & sliced turkey breast, cranberry chutney, mixed greens, sweet potato stuffing, in a spinach tortilla

Hot Roast Beef Sandwich, served on a house-made brioche bun, with Swiss cheese, caramelized onions, & horseradish mayonnaise

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

Holiday 2023