

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

Sausage Roll, chorizo wrapped in puffed pastry
Welsh Rarebit, Jarlsberg cheese with wine & garlic
Apple & Fennel Salad, served in a radicchio leaf

Sandwiches

Clara J's Signature ribbon sandwich
Traditional cucumber with dill & lemon on white bread
Pimento cheese & arugula on dark rye

Sweets & Dessert Tea

Signature lemon sandwich cookie
Vanilla hazelnut chai chocolate cake
Cranberry & orange bar with an English
shortbread crust

"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, white wine 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 Winter Solstice salad, fresh fruit & tea bread, \$13

Poached Pear Salad, a bed of spinach topped with passion plum poached pears, crumbled blue cheese, candied hazel nuts, prosciutto, radicchio, dried figs, & balsamic vinaigrette on the side with tea bread & fresh fruit, \$14

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

Sandwiches \$12

Served with Salt & Pepper Kettle chips, fruit & Winter Solstice Salad
(chopped broccoli, cabbage, carrots, red onion, apples, cranberries, all tossed in a balsamic mayonnaise)

Substitute chips or side salad for our butternut hummus & vegetables, \$1
Bread choices: white, multigrain, tortilla, & dark rye or Gluten free for \$1

Signature Ribbon Sandwich, house-made white & wheat breads layered with chicken salad, red pepper & spinach spreads, 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

Grilled Chicken Wrap, Shredded chicken, Jarlsberg cheese, red pepper jam, pickled onions, & spinach folded into a flour tortilla

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

Savory Turnovers, puffed pastries baked with weekly offerings, \$14