

## 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

Salmon & Asparagus Crostini  
British Style Tomato Pudding  
Muffaletta Skewer

### Sandwiches

Clara J's Signature ribbon sandwich  
Traditional cucumber with dill & lemon on white bread  
Carrot Salad with raisins on Dark Rye

### Sweets & Dessert Tea

Signature lemon sandwich cookie  
Triple Chocolate mousse brownie  
Apricot Danish with ricotta & honey

## "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 OR Creamy Asparagus**, with roasted asparagus, carrots, green onions, red pepper & celery

**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, lavender blondie dipped in white chocolate, 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 Spring Pea side salad, fresh fruit & tea bread, \$13

**Tea Room Cobb**, a bed of mixed greens with feta, bacon, avocado, hardboiled eggs, snap peas, pickled radishes, cucumber, croutons, & roasted garlic vinaigrette with tea bread & fresh fruit, \$14

**Salad Trio**, choose 3 of our chicken, egg, pea or carrot salads, served on greens with sweet potato crackers & fresh fruit, \$13

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

## Sandwiches \$12

Served with Salt & Pepper Kettle chips, fruit & Spring Pea Salad  
(green peas, cheddar cheese, red onions, & carrots, in a mayonnaise dressing)

Substitute red pepper hummus & vegetables for chips or side salad (\$1)

**Bread choices:** white, multigrain, rustic French, dark rye, croissant  
Toasted everything bagel (\$2) 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, red grapes, basil, & celery on multigrain bread or over mixed greens with sweet potato crackers

**Grilled Cheese**, roasted ham, provolone cheese, honey mustard, & arugula on rustic French loaf bread

**Egg Salad**, chopped hardboiled eggs, celery, mayonnaise, & mixed greens served on a croissant

**Smoked Salmon & Avocado**, served with capers, red onion, cream cheese & spinach on a toasted house-made everything bagel, \$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**

Spring 2024