

Proper Tea

By Reservation only, Seatings at 11:00 a.m. or 1:30 p.m.
Wednesday through Saturday, \$27 per person plus tax & gratuity

Warmed Scone with a Pot of Tea

Served with Clara J's Lemon Curd,
Devonshire Cream & Strawberry Jam

Savories

Broccoli & Cheddar Cheese Cup
Goat Cheese Canape
Chorizo & Fennel Strudel

Sandwiches

Clara J's Signature Ribbon sandwich
Cucumber Triangle
Mini Turkey Pot Pie

Sweets & Dessert Tea

Signature Lemon Sandwich Cookie
Double Chocolate Lamington
Sticky Toffee Pudding

"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, \$19 (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 visit. Please return soon!

Soups

Loaded Baked Potato, cream of potato soup topped with bacon, cheddar cheese, sour cream, & green onions, Cup \$4, Bowl \$5

Soup of the week, Cup \$4, Bowl \$5

Half a Cup of Soup & Half Sandwich served with fruit & chips, \$14

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 side salad, fresh fruit & tea bread, \$14

Winter Citrus Salad, orange & grapefruit slices, roasted acorn squash & beets, golden raisins, pickled red onions, toasted chickpeas, crumbled goat cheese & mixed greens, with a citrus vinaigrette on the side. Served with tea bread & fresh fruit, \$15

Weekly Turnover, puff pastry filled with a weekly offering

Sandwiches \$13

Served with Salt & Pepper Kettle chips & Winter Solstice Salad
(broccoli, cabbage, carrots, red onion, apples, cranberries, balsamic mayonnaise)
Substitute roasted red pepper hummus & vegetables for chips or salad (\$1)

Bread choices: white, multigrain, oat grain, tortilla wrap
Or a brioche bun or Gluten free bread for \$1

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

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

Chicken Salad, shredded chicken breast with dried apricots, rosemary, celery, & mayonnaise, served on your choice of multigrain bread or over mixed greens with multigrain crackers

Grilled Cheese Wrap, melted Jarlsberg cheese with Bavarian ham, date jam, pickled onions & spinach

Holiday Triple Stack, roasted turkey, brown sugar bacon, sharp cheddar, roasted sweet potato, arugula, dijonaise & cranberry chutney on toasted oat grain bread, \$14

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

Holiday 2024