

## 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

Savory Spinach Muffin  
Butterfly Pea Flower Deviled Egg  
Asparagus & Tomato Jam Pastry

### Sandwiches

Clara J's Signature Ribbon sandwich, house-made white & wheat breads layered with chicken salad, red pepper & spinach spreads, iced with seasoned cream cheese & garnished with a pimento stuffed olive  
Cucumber Triangle  
Focaccia Caprese

### Sweets & Dessert Tea

Signature Lemon Sandwich Cookie  
Mile High Neapolitan Pie  
Carrot Cake with Cream Cheese 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**, \$19 (by reservations)

## Soups, Cup \$4, Bowl \$5

**Chicken Noodle**, a seasoned vegetable broth with ditalini pasta, shredded chicken, spinach, celery, carrots, & bell peppers

**Soup of the week**

## Entrees

**Tea Room Sampler**, Mini scone with Devonshire cream, warmed quiche bite, half of a Ribbon & Cucumber sandwich, raspberry & lemon cake with almond glaze, 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, \$14

**Berry Almond Salad**, mixed greens with strawberries, pickled blueberries & red onions, crumbled goat cheese, & toasted almonds. With creamy poppy seed dressing, tea bread & fresh fruit, \$14

**Salad Trio**, a hearty portion of the egg salad, curry chicken salad, & English Pea salad served with multigrain crackers & fresh fruit, \$13

**Yogurt Bowl**, toppings change weekly! Served with fresh fruit, a mini scone & Lemon Curd, \$13

## Sandwiches \$13

Served with Salt & Pepper Kettle chips & Spring Pea Salad

(green peas, cheddar cheese, red onions, carrots, topped with an egg slice)

Substitute roasted garlic hummus & vegetables for chips or salad (\$1)

**Bread choices:** white, multigrain, or sourdough, or a croissant (\$2)

Gluten free bread for \$1

**Cucumber Finger Sandwich**, a classic tearoom sandwich of sliced cucumbers on white bread, with whipped cream cheese seasoned with dill & lemon zest, served as six petite sandwiches

**Chicken Caesar Wrap**, sliced chicken, dressed romaine lettuce, house-made croutons, & parmesan cheese in a flour tortilla wrap

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

**Curry Chicken Salad**, shredded chicken breast with curry seasonings, golden raisins, celery, & mayonnaise, garnished with toasted cashews, served on your choice of multigrain bread or over mixed greens with multigrain crackers

**Flat Bread**, weekly offerings on house made toasted naan bread

**Triple Stack**, sliced turkey, tomatoes & bacon, sundried tomato jam, romaine lettuce, & mayonnaise on toasted sourdough bread, \$14

**Half a Cup of Soup & Half Sandwich** served with fruit & chips, \$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  
419.897.0219  
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**

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!