



Proper Tea

*By Reservation, Seatings at 11:00 a.m. or 1:30 p.m.
Wednesday through Saturday*

Warmed Scone with a pot of tea

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

Savories

Savory Spinach Muffin, with zucchini, spinach, garlic, & feta, topped with seasoned cream cheese

Deviled Tea Egg, steeped in Butterfly Pea flower tea

Asparagus & Tomato Jam, baked in puffed pastry with parmesan cheese

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

Traditional Cucumber Sandwich, sliced cucumbers on white bread, with cream cheese, dill & lemon zest

Focaccia Caprese, fresh mozzarella, pesto, prosciutto, roasted ham, romaine & sliced tomato

Sweets & Dessert Tea

Signature Lemon Sandwich Cookie, lemon sugar cookie sandwich with lemon buttercream

Mile High Neapolitan Brownie, chocolate brownie, strawberry blondie, strawberry jam & butter cream, & vanilla buttercream

Carrot Cake with Cream Cheese Icing



Proper Tea

*By Reservation, Seatings at 11:00 a.m. or 1:30 p.m.
Wednesday through Saturday*

Warmed Scone with a pot of tea

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

Savories

Savory Spinach Muffin, with zucchini, spinach, garlic, & feta, topped with seasoned cream cheese

Deviled Tea Egg, steeped in Butterfly Pea flower tea

Asparagus & Tomato Jam, baked in puffed pastry with parmesan cheese

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

Traditional Cucumber Sandwich, sliced cucumbers on white bread, with cream cheese, dill & lemon zest

Focaccia Caprese, fresh mozzarella, pesto, prosciutto, roasted ham, romaine & sliced tomato

Sweets & Dessert Tea

Signature Lemon Sandwich Cookie, lemon sugar cookie sandwich with lemon buttercream

Mile High Neapolitan Brownie, chocolate brownie, strawberry blondie, strawberry jam & butter cream, & vanilla buttercream

Carrot Cake with Cream Cheese Icing

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. Clara's 1914 confirmation picture graces the mantel here at the tea room.

Her maternal grandparents owned a meat market on West Wayne Street and slaughterhouse on Cass Road. Clara attended Baldwin-Wallace College at a time when few women attended a university. She studied Culinary Arts in 1941. In 1957 they built a home in Maumee a short distance from the Stuckey's Restaurant franchise that Clara established at the corner of Ryan and Reynolds Roads. While she was adept at beadwork, needlework, quilting and 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 and welcoming tearoom that has become a favorite of many over the years!

In 2018, Gretchen Fayerweather, a chef and culinary instructor at Owens Community College purchased the Tea Room from Rebecca and does her best to continue the warm and welcoming atmosphere. Gretchen and her husband, John Polkinghorn also renovated the upstairs to create Suite T B&B, an AirB&B available for rentals. They reside just two blocks from the Tea Room and have loved living in Maumee since 2007.

Thank you for joining us at Clara J's, where every day is a Holiday!

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. Clara's 1914 confirmation picture graces the mantel here at the tea room.

Her maternal grandparents owned a meat market on West Wayne Street and slaughterhouse on Cass Road. Clara attended Baldwin-Wallace College at a time when few women attended a university. She studied Culinary Arts in 1941. In 1957 they built a home in Maumee a short distance from the Stuckey's Restaurant franchise that Clara established at the corner of Ryan and Reynolds Roads. While she was adept at beadwork, needlework, quilting and 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 and welcoming tearoom that has become a favorite of many over the years!

In 2018, Gretchen Fayerweather, a chef and culinary instructor at Owens Community College purchased the Tea Room from Rebecca and does her best to continue the warm and welcoming atmosphere. Gretchen and her husband, John Polkinghorn also renovated the upstairs to create Suite T B&B, an AirB&B available for rentals. They reside just two blocks from the Tea Room and have loved living in Maumee since 2007.

Thank you for joining us at Clara J's, where every day is a Holiday!