

Proper Tea

By reservation only 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

Stuffed Date with blue cheese & candied pecan

Carrot Salad on cinnamon raisin can bread

Chicken Sausage, pumpkin, & rosemary in puffed 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

Classic Cucumber Triangle

Turkey, Pear, & Gruyere Pinwheel

Sweets & Dessert Tea

Signature Lemon Sandwich Cookie

Caramel Apple Cheesecake

Black Forest Cake

"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

Loaded Baked Potato, roasted Yukon gold potatoes, cheddar cheese, green onions, & crumbled bacon.

Soup of the week, ask about our weekly choices

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 sandwich & Cucumber sandwich, Pumpkin & oatmeal cream pie, fresh fruit & a small pot of tea, \$19

Quiche, crustless & vegetarian, weekly specials of vegetables & cheese, garnished with seasoned cream cheese & a teapot crust, served with our fall quinoa side salad, fresh fruit & tea bread, \$14

Harvest Salad, spinach & kale with roasted butternut squash, steeped raisins, diced apples, candied pecans, shredded carrots & blue cheese with maple vinaigrette dressing, tea bread & fresh fruit, \$14

Salad Trio, a portion of each of our salads: Carrot & raisin, Coronation chicken, & Fall Quinoa over greens with crackers & fresh fruit, \$13

Ploughman's Platter, a traditional British cold plate with house-made bread, sliced apples & pears, crackers, smoked gouda cheese, turkey, hot honey, pickles, stuffed dates, cashews, plum jam, & Dijon, \$14

Sandwiches \$13

Served with Salt & Pepper Kettle chips & Fall Quinoa Salad

(roasted butternut, dried cranberries, & celery in a cranberry vinaigrette)

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

Bread choices: white, honey oat, or multigrain

Gluten free bread for \$1

Cucumber 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

Triple Stack, toasted honey oat bread with roasted sweet potato, bacon, plum jam, sliced ham, maple Dijonnaise, & spinach

Coronation Chicken Salad, shredded chicken breast with raisins, curry seasoning, & green onions, served on your choice of a toasted croissant or served on mixed greens with crackers

Savory Pinwheels, house-made savory stuffed pastries, weekly offerings

Roast Beef, sliced roast beef on a house-made brioche bun, with caramelized onions, horseradish mayonnaise, & Swiss cheese, \$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!