

## 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

Chorizo & Fennel Puffed Pastry Pinwheel  
Stuffed Mushroom with spinach, artichoke, & white cheddar  
Brie Cheese Canape

### 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  
Roasted Turkey & Bacon Jam Pinwheel

### Sweets & Dessert Tea

Signature Lemon Sandwich Cookie  
Blackberry Sage Shortbread  
Chocolate Mint Brownie

### 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

**Tomato Soup or 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 sandwich & Cucumber sandwich, Sticky Toffee Pudding, 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 Winter Solstice side salad, fresh fruit & tea bread, \$14

**Roasted Vegetable Salad**, spinach & kale with roasted Brussels sprouts & carrots, shaved fennel, pickled onions, goat cheese, candied pecans, pomegranate seeds, & golden raisins with a balsamic vinaigrette dressing, tea bread & fresh fruit, \$14

**Stuffed Acorn Squash**, roasted with wild rice, quinoa, steeped craisins, diced celery & garnished with feta cheese & pumpkin seeds. Served with our Winter Solstice Salad & tea bread & fresh fruit, \$13

### Sandwiches \$13

Served with Salt & Pepper Kettle chips & Winter Solstice Salad (*chopped broccoli, cabbage, carrots, red onion, apples, cranberries, all tossed in a balsamic mayonnaise*)

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

**Bread choices**: white, honey oat, & multigrain or 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

**Classic Tuna Melt**, two English muffins topped with tuna, celery, mayonnaise, seasonings, & melted white cheddar cheese

**Cherry Almond Chicken Salad**, shredded chicken breast with dried cherries, chopped celery, sage & toasted almonds served on your choice of multigrain bread or over mixed greens with crackers

**Grilled Ham & Cheese**, Meunster cheese & roasted ham grilled on rustic white bread

**Tea Room Triple Stack**, turkey, roasted sweet potato, sliced bacon, spinach, plum jam & dijonnaise n toasted honey oat bread, \$14

**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](http://www.clarajsat219.com)  
[@ClaraJsTeaRoom](https://@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!

Winter 2026