

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 & dijoinnais 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
@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!