

## 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

Cilantro slaw in a lettuce cup  
Zucchini & Parmesan on puffed pastry with tomato jam  
Watermelon & Feta

### 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  
B.L.T. on a house-made mini sesame bun

### Sweets & Dessert Tea

Signature Lemon Sandwich Cookie  
S'more Crinkle Cookie  
Peach Crumble

## 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

Weekly offerings of seasonal soups, 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, Key Lime mousse bar, 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 Couscous side salad, fresh fruit & tea bread, \$14

Summer Salad, mixed greens with sliced avocado, roasted corn, blistered tomatoes, feta cheese, pickled onions, sunflower seeds, & croutons, with French dressing, tea bread & fresh fruit, \$14

Yogurt Bowl, weekly offerings served with a mini scone, lemon curd, & fresh fruit, \$13

Caprese Plate, sliced tomatoes, fresh mozzarella, basil, arugula & peaches, a balsamic glaze, Everything can-bread & fresh fruit, \$13

## Sandwiches \$13

Served with Salt & Pepper Kettle chips, fruit & Couscous Side Salad  
(Couscous with zucchini, red pepper, mandarin oranges, carrots & green onion tossed in an orange vinaigrette)

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

Bread choices: white, multigrain, or honey oat

Gluten free bread (\$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

Chicken Salad, diced chicken, sliced grapes, celery & curry seasoning, garnished with toasted cashews, served on multigrain bread or over mixed greens with seeded crackers

Pastrami & Slaw, a zesty cilantro slaw, refrigerator pickles, & mayonnaise, served on toasted light rye bread

Chicken Cesar Wrap, chicken breast, romaine lettuce, croutons, parmesan cheese & creamy Caesar dressing in a flour tortilla

Flatbread, house-made flatbread with weekly offerings

T.B.A., turkey, bacon, & sliced avocado with tomato jam & dijonaise on toasted honey oat bread, \$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!