

## Proper Tea

By Reservation only, Seatings 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

Mini-Pepper stuffed with quinoa, raisins, & apple cider  
vinaigrette

Sausage Roll with apples & gouda cheese

Hasselback Potato with bacon, cheddar sour cream & chives

### Sandwiches

Clara J's Signature Ribbon sandwich

Traditional cucumber with dill & lemon on white bread

Roasted Turkey & Sliced Pears

### Sweets & Dessert Tea

Signature lemon sandwich cookie

Triple Chocolate Layered Cake

Caramel Pecan Pie Bar

## "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)

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!

## Soups

Broccoli Cheddar 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 & Cucumber sandwich, pumpkin spice latte cup cake, fresh fruit & small pot of tea, \$19

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

Harvest Salad, butternut squash & steeped raisins in a quinoa salad over a bed of red & green leaf lettuce, with crumbled feta, pumpkin seeds, roasted Brussels sprouts, roasted carrots, & an apple cider vinaigrette on the side. Served with tea bread & fresh fruit, \$15

Weekly Special, ask your server about our special this week!

## Sandwiches \$13

Served with Salt & Pepper Kettle chips & Autumn Salad

(roasted corn, black beans, green onion, & carrots tossed in a mesquite vinaigrette)

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

Bread choices: white, multigrain, house made cinnamon raisin, oat grain or Gluten free for (\$1)

Cucumber, a classic tearoom sandwich of sliced cucumbers on white bread, with whipped cream cheese seasoned with dill & lemon zest

Ribbon Sandwich, house-made white & wheat breads layered with chicken salad, red pepper & spinach spreads, iced with a seasoned cream cheese & garnished with a pimento stuffed olive

Chicken Salad, shredded chicken breast with diced apples & celery, tossed with a maple mayonnaise dressing, garnished with toasted pecans, served on multigrain bread or on mixed greens with multigrain crackers

Grilled Cheese, melted Havarti cheese with apple butter, roasted turkey, & spinach, served on cinnamon raisin bread

Weekly Flatbread, house-made naan bread, with a weekly offering

Tea Room Stack, Bacon & ham, roasted sweet potato, red leaf lettuce, passion plum jam, & dijonaise, on toasted oat grain 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](http://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**

Fall 2024