

## 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

Broccoli & Cheddar Cheese Cup  
Stuffed Date, creamy feta & toasted pecan  
Salmon Mousse in a puff pastry with fresh dill

### Sandwiches

Clara J's Signature Ribbon sandwich  
Cucumber Triangle  
Muffaletta, salami, ham, olive spread, provolone, greens &  
mayonnaise on house-made focaccia bread

### Sweets & Dessert Tea

Signature Lemon Sandwich Cookie  
Mile High Cookie Pie  
Cranberry & Orange Crumble 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, Cup \$4, Bowl \$5

**Wild Rice & Mushroom**, wild & brown rice, sautéed mushrooms, creamed sherry, carrots, green onions, red pepper, celery & seasonings  
**Soup of the week**

## Entrees

**Tea Room Sampler**, Mini scone with Devonshire cream, warmed quiche bite, half of a Ribbon & Cucumber sandwich, white wine cake with buttercream, 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 Winter Solstice side salad, fresh fruit & tea bread, \$14

**Winter Salad**, spinach & kale with diced apples, roasted butternut squash, feta cheese, steeped cranberries, & candied pecans.  
Cranberry vinaigrette on the side with tea bread & fresh fruit, \$14

**Weekly Specials**, ask your server for this weeks!

## Sandwiches \$13

Served with Salt & Pepper Kettle chips & Winter Solstice Salad  
(broccoli, cabbage, carrots, red onion, apples, cranberries, balsamic mayonnaise)  
Substitute roasted garlic hummus & vegetables for chips or salad (\$1)

**Bread choices:** white, multigrain, or oat grain

Gluten free bread 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 dried apricots, celery, & seasoned mayonnaise, served on your choice of multigrain bread or over mixed greens with multigrain crackers

**Surimi Crab Melt**, seasoned & toasted English muffin, with sauteed mushrooms, creamy spinach spread, & melted white cheddar cheese

**Grilled Cheese**, whiskey cheese seasoned with nutmeg & cracked black pepper melted with fresh spinach leaves & caramelized onions on thick sliced white bread

**Tea Room Triple Stack**, turkey pastrami, apricot jam, sliced bacon, roasted sweet potato, wilted kale, & honey mustard all on toasted oat grain bread, \$14

**Half a Cup of Soup & Half Sandwich** served with fruit & chips, \$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  
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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**

Winter 2025