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Brenda's French Soul Food

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Menu Prices — October 25, 2026

Brenda's French Soul Food menu with prices in United States, updated December 2023: 186 items across 19 categories, prices from $1.00 to $46.00.

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Brenda's French Soul Food Menu with Prices (United States)

Brenda's French Soul Food menu with prices in United States, updated December 2023: 186 items across 19 categories, prices from $1.00 to $46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/brendas-french-soul-food

Menu categories: Utensils On Request. Would You Like Utensils? · Eggs & Such · House Favorites · Griddle · Breakfast Sides · Beignets · Starters · Sandwiches · Bfc: Brenda's Fried Chicken · Entrees · Pm Sides · Would You Like Utensils? · Soft Drinks · Cocktails · Mimosas · Beers · Wine · Housemade Jars And Frozen Biscuits · Brenda's Swag

Utensils On Request. Would You Like Utensils?

ITEM	PRICE
Utensil kits (how many diners?)	**$0.00**
Extra Napkins	**$0.00**

Eggs & Such

ITEM	PRICE
Eggs Plate Deux œufs cuisinés selon vos envies.	**$14.00**
Biscuit and Gravy Un biscuit crémeux accompagné d'une sauce au saucisson porc fermier, servi avec deux œufs à votre goût.	**$15.00**
Andouille Omelet Saucisse andouille relevée, enveloppée d'œufs moelleux, accompagnée de cheddar fondant, champignons savoureux, et oignon...	**$20.00**
Succotash Omelet Corn, Zucchini, Tomato, Lima Beans, Onion & Sweet Pepper Succotash and White Cheddar	**$18.00**
Hangtown Fry Fried Oyster, Bacon & Scallion Scramble. Choice of Grits or Hash plus Biscuit or Toast	**$21.00**
Egg and Bacon Tartine Bacon scrambled eggs, swiss & tomato-bacon relish on a toasted french roll. Choice of grits or hash	**$18.00**
Tofu Hash Vegan Blackened Tofu Hash with Corn Succotash, Mushrooms, Spinach & Potatoes. Choice of Biscuit, Toast or Fruit	**$16.00**

House Favorites

ITEM	PRICE
Shrimp and Grits Sauteed Shrimp with Spicy Tomato-Bacon Gravy, Cheddar Grits. (Can be prepared without bacon, please note in special requ...	**$23.00**
Fried Chicken Benedict Fried Chicken on Cream biscuit with 2 Poached Eggs, Creole Hollandaise. Choice of Grits or Hash	**$20.00**
Catfish Benedict Fried Catfish on Cream biscuit with 2 Poached Eggs, Creole Hollandaise. Choice of Grits or Hash	**$20.00**
Grillades and Grits Faux-filets de bœuf mijotés dans une sauce créole intense. Accompagnés de grits crémeux, deux œufs cuisinés selon votre...	**$16.75**
Pulled Pork Benedict Faux	**$20.00**
Biscuit and Gravy (House Favorites) Biscuit crémeux bien connu accompagné de sauce au saucisson de porc, servi avec deux œufs préparés selon votre envie. (p...	**$15.00**
Crispy Pork Belly Poached Egg, Cheddar Grits, Spicy Onion Relish	**$16.50**

ITEM	PRICE
Florentine Benedict Sauteed Spinach on Cream biscuit with 2 Poached Eggs, Creole Hollandaise. Choice of Grits or Hash	**$18.00**
Ham Benedict Ham on our cream biscuit with 2 Poached Eggs, Creole Hollandaise. Choice of Grits or Hashse. Chocie of Grits or Hash	**$20.00**

Griddle

ITEM	PRICE
Bananas Foster French Toast Warm Butter Rum Sauce, Whipped Cream	**$16.00**
Pecan French Toast Our French Toast Topped with Butter Becan Sauce	**$15.00**
1/2 Foster French Toast 1/2 Order Bananas Foster French Toast	**$8.00**
1/2 Pecan French Toast 1/2 Order French Toast with Butter Pecan Sauce	**$7.50**
French Toast Pain brioché imbibé d’un mélange parfumé à la cannelle, servi en six généreuses tranches savoureuses.	**$13.00**
1/2 French Toast Pain doré classique préparé avec une demi-portion de pain délicatement trempé dans une préparation aux œufs, légèrement...	**$6.50**
add extra side pecan sauce	**$3.00**
add extra side banana fosters sauce	**$4.00**

Breakfast Sides

ITEM	PRICE
Cheese Grits Side	**$6.25**
Bacon Side	**$4.00**
Biscuit Side	**$4.25**
Large Grits	**$10.50**
Pork Links	**$6.00**
Side Gravy Country Pork Sausage Gravy	**$6.00**
Grits Side	**$5.25**
Large Cheese Grits Des grains de maïs sélectionnés mijotent doucement jusqu’à atteindre une consistance onctueuse, enrichie de fromage ched...	**$12.50**
Side Fruit	**$6.00**
Potato Hash Side	**$5.25**
Large Potato Hash	**$10.50**
Spinach Side	**$6.00**
Side One Egg	**$2.75**
Chicken Sausage Side	**$6.50**
Creole Chicken Cutlet	**$7.00**

ITEM	PRICE
Succotash Side Corn, Lima Beans, Tomato, Zucchini, Onion & Sweet Pepper (vegan)	**$6.00**
Andouille Side	**$6.00**
Side Ham	**$6.00**
Large Fruit	**$12.00**
Side Tomato-Bacon Relish	**$2.00**
Side Jam	**$1.00**
Side Hollandaise	**$2.00**
Side Pepper Jelly	**$1.00**
Sourdough Toast	**$2.50**
Pecan Sauce Side	**$3.00**
Large Gravy	**$12.00**
Large Succotash Légumes frais sautés dans du beurre parfumé, avec des haricots de Lima tendres et du maïs sucré. Le piment rouge apporte...	**$12.00**
Large Spinach	**$12.00**
Turkey cutlet	**$7.00**

Beignets

ITEM	PRICE
Crawfish Order Cayenne, Scallions, Cheddar	**$14.00**
Ube Beignet (Beignets) Ube beignet is our famous beignet flavored with purple yam, and filled with coconut-ube jam & Ghirardelli white chocolat...	**$5.75**
Flight One of Each: Crawfish, Plain, Apple & Chocolate	**$14.50**
Flight (Beignets) One of Each: Crawfish, Plain, Apple & Chocolate	**$14.50**
Plain Order For the diehard traditionalist	**$8.00**
Three Way (Beignets) One of Each Sweet: Plain, Chocolate, Apple	**$10.00**
Chocolate Order Molten Ghirardelli chocolate	**$11.00**
Plain Order (Beignets) For the diehard traditionalist	**$8.00**
Three Way One of Each Sweet: Plain, Chocolate, Apple	**$10.00**
Chocolate Order (Beignets) Molten Ghirardelli chocolate	**$11.00**
Ube Beignet Ube beignet is our famous beignet flavored with purple yam, and filled with coconut-ube jam & Ghirardelli white chocolat...	**$5.75**

ITEM	PRICE
One Crawfish Beignet (Beignets) Un beignet salé rempli de chair d'écrevisse, cheddar fondu et oignons verts, agrémenté d'une touche d'épices créoles.	**$4.50**
One Crawfish Beignet Our savory beignet, stuffed with crawfish, cheddar & scallions and dusted with creole spices.	**$4.50**
Crawfish Order (Beignets) Un moelleux beignet agrémenté de morceaux d'écrevisses, infusé de piment de Cayenne, parsemé de jeunes oignons croquants...	**$14.00**
Apple Order Granny Smith Apples, Cinnamon Butter	**$11.00**
One Chocolate Beignet (Beignets)	**$3.70**
One Chocolate Beignet	**$3.70**
Apple Order (Beignets) Granny Smith Apples, Cinnamon Butter	**$11.00**
One Apple Beignet	**$3.70**
One Apple Beignet (Beignets)	**$3.70**
One Plain Beignet	**$2.70**
One Plain Beignet (Beignets)	**$2.70**
Dungeness Crab Beignet Dungeness crab beignet with braised leeks and a creole mustard cream.	**$8.25**
Pie Du Jour	**$8.50**
Pumpkin Bread Pudding Pumpkin Bread Pudding with a walnut sauce and whipped cream	**$10.00**
Dungeness Crab Beignet (Beignets) Dungeness crab beignet with braised leeks and a creole mustard cream.	**$8.25**

Starters

ITEM	PRICE
Onion Soup Topped with melted swiss cheese crouton	**$9.25**
Hushpuppies Hushpuppies croustillants accompagnés d'une rémoulade au chipotle.	**$7.00**
BBQ Shrimp De larges crevettes nappées d'une sauce au beurre pimentée, servies avec du pain français grillé.	**$17.00**
One Crawfish Beignet (Starters) Beignet salé garni d'écrevisses, de cheddar fondant et de jeunes oignons, saupoudré d'épices créoles.	**$4.50**
Dungeness Crab Beignet (Starters) Dungeness crab beignet with braised leeks and a creole mustard cream.	**$8.25**

Sandwiches

ITEM	PRICE
Shrimp Poboy Fried Shrimp, Chipotle Remoulade, Lettuce, Tomato	**$18.00**
Big Mama's Spicy Chicken Sandwich Fried Chicken, Devil Dip & Dill Plckles. Lettuce, Tomato & Mayo on a Toasted Bun	**$16.00**

ITEM	PRICE
1/2 and 1/2 Poboy 1/2 Shrimp, 1/2 Catfish, dressed with Tomato, Lettuce & Chipotle Remoulade. Choice of Creole Potato Salad or Cole Slaw	**$19.00**
Catfish Poboy Fried Catfish, Chipotle Remoulade, Lettuce, Tomato	**$18.00**
Pulled Pork Sandwich Pulled Pork, BBQ Sauce, Dill Pickles. Lettuce, Tomato, Mayo	**$16.00**
Croque Monsieur Baked ham & swiss with béchamel sauce on sliced sourdough. Choice of creole potato salad or cole slaw.	**$16.00**
Muffuletta Un sandwich emblématique de la Nouvelle-Orléans. Tranches de jambon, salami et mortadelle s'allient aux fromages suisse,...	**$18.75**
Sloppy Josephine Bloc de tofu mariné en sauce, grillé à la perfection, niché dans un petit pain croustillant. Une bouchée à savourer sans...	**$12.50**

Bfc: Brenda's Fried Chicken

ITEM	PRICE
1/2 Chicken BFC Combo Quatre morceaux de poulet frit de Brenda, accompagnés de deux biscuits, du beurre, de la confiture de fruits et de la ge...	**$24.00**
2- Piece Dark BFC One thigh, one drumstick, one famous cream biscuit. Served with pepper jelly, fruit jam and butter. No substitutions	**$12.50**
2- Piece White BFC One breast, one wing, one famous cream biscuit. Served with pepper jelly, fruit jam and butter. No substitutions	**$12.50**
Breast Side	**$5.50**
Thigh Side	**$5.50**
Drumstick Side	**$3.25**
Wing Side	**$3.25**
3-wing special Three BFC wings and one famous cream biscuit. Served with pepper jelly, fruit jam & butter. No substitutions.	**$9.75**

Entrees

ITEM	PRICE
Bowl Gumbo Un généreux ragoût de poulet et saucisse andouille, mijoté avec du gombo et servi sur du riz blanc cuit à la vapeur. Acc...	**$15.00**
Pasta Orleans Crevettes sautées, écrevisses, moules et saucisse andouille mélangées avec des fusilli, le tout enrobé d'une sauce créme...	**$25.00**
Bowl Red Beans and Rice Riz blanc vapeur avec saucisse andouille, garni d'oignons verts. Accompagné d'un petit pain français légèrement grillé.	**$15.00**
Shrimp and Grits (Entrees) Sauteed Shrimp with Spicy Tomato-Bacon Gravy, Cheddar Grits. (Can be prepared without bacon, please note in special requ...	**$23.00**
Catfish des Allemands Bronzed catfish topped with crawfish etouffee, with pecan rice pilaf	**$25.00**
Kale and Chicory Salad Kale & Chicory, red grapes, toasted almonds, red onion, cow's milk feta with sugarcane vinaigrette.	**$14.75**
Bowl O'Greens Mixed Greens & Shaved Red Onion with Shallot Vinaigrette	**$10.00**

Pm Sides

ITEM	PRICE
Mac and Cheese	**$6.25**
Cup Andouille and Chicken Gumbo	**$7.50**
Large Mac and Cheese	**$12.50**
Side Fried Oysters Huîtres frites accompagnées d'une sauce rémoulade au chipotle.	**$15.00**
Cup Red Beans and Rice Une tasse de haricots rouges mijotée avec du riz parfumé, garnie de saucisse andouille légèrement épicée.	**$7.50**
Side Fried Shrimp Crevettes frites accompagnées d'une rémoulade au chipotle.	**$12.00**
Large Collards	**$12.00**
Side Fried Catfish With chipotle rémoulade	**$12.00**
Collards Side Cooked with Bacon	**$6.00**
Biscuit Side (Pm Sides)	**$4.25**
Fries Side	**$5.00**
Large Cheese Grits (Pm Sides)	**$12.50**
Cheese Grits Side (Pm Sides)	**$6.25**
Side Blackened Catfish	**$12.00**
Spinach Side (Pm Sides) Feuilles d'épinards tendre soigneusement sautées à l’ail, relevées par une touche de crème fraîche et un soupçon de musc...	**$6.00**
Potato Salad Side	**$5.00**
Large Spinach (Pm Sides)	**$12.00**
Large Cole Slaw	**$9.00**
Large Grits (Pm Sides)	**$10.50**
Creole Chicken Cutlet (Pm Sides)	**$7.00**
Succotash Side (Pm Sides) Corn, Lima Beans, Tomato, Zucchini, Onion & Sweet Pepper (vegan)	**$6.00**
Side Gravy (Pm Sides) Country Pork Sausage Gravy	**$6.00**
Grits Side (Pm Sides)	**$5.25**
Cole Slaw Side	**$4.50**
Large Potato Salad Un mélange généreux de pommes de terre tendres, légèrement assaisonnées, se mêle harmonieusement à une riche mayonnaise...	**$10.00**
Side Salad	**$4.00**
Side Tomato-Bacon Relish (Pm Sides)	**$2.00**
Andouille Side (Pm Sides)	**$6.00**
Side Remoulade	**$2.00**

ITEM	PRICE
Side Pepper Jelly (Pm Sides)	**$1.00**
Side Jam (Pm Sides)	**$1.00**
Large Gravy (Pm Sides)	**$12.00**
Large Succotash (Pm Sides)	**$12.00**

Would You Like Utensils?

ITEM	PRICE
Utensil kits (how many diners?) (Would You Like Utensils?)	**$0.00**
Extra Napkins (Would You Like Utensils?)	**$0.00**

Soft Drinks

ITEM	PRICE
Watermelon Sweet Tea	**$4.50**
Molasses-Black Walnut Iced Coffee Café glacé infusé de mélasse et noix noires, surmonté d'une chantilly aérienne.	**$6.00**
Arnold Palmer	**$4.50**
Lemonade	**$4.50**
Diet Coke	**$3.50**
Coke	**$3.50**
Sprite	**$3.50**
Abita Root Beer	**$3.75**
Orange Juice	**$3.00**
Perrier	**$3.50**
Ice Tea	**$3.50**
Milk	**$3.00**
Chocolate Milk	**$4.00**

Cocktails

ITEM	PRICE
Bloody Mary Our spicy creole bloody Mary. Individual or Quart. (Quart makes 4 drinks over ice). *We use Petrov Fermented "Vodka...	**$10.00**
Hurricane Andrew Andrew's version of the Nola classic with delicious tropical fruit juices and Sabe rum-based liquor, 20% abv. Individual...	**$12.00**
Underberg Bitters	**$3.50**
Virgin Mary	**$5.00**

Mimosas

ITEM	PRICE

Special Mimosa Blueberry-pomegranate small 8oz or big mama 16oz	**$0.00**
Orange Mimosa 8oz or 16oz biggie!	**$0.00**

Beers

ITEM	PRICE
Pliny the Elder dbl IPA 510ml Bottle, Sonoma County	**$12.00**
Fort point Kolsch 12oz can, San Francisco	**$8.00**
Abita Amber 12 oz bottle, Louisiana	**$8.00**
East Brothers Oatmeal Stout 16 oz Richmond, Ca	**$10.00**
Love Hazy IPA	**$10.00**
Strawberry Lager	**$7.50**

Wine

ITEM	PRICE
Bottle Cotes du Rhone Milou, Languedoc, FR	**$34.00**
Glass Sauvignon Blanc 250ml can	**$12.00**
Bottle Sparkling Rose Pol Clement, Loire Valley, FR	**$30.00**
Bottle Chardonnay Russian River, CA	**$46.00**
Glass Malbec 250ml can	**$12.00**
Corkage Fee	**$15.00**
Cabernet Sauvignon	**$11.00**
Cabernet Sauvignon Bottle	**$44.00**

Housemade Jars And Frozen Biscuits

ITEM	PRICE
Pepper Jelly Jar	**$12.00**
Spiced Strawberry Jam	**$12.00**
Peach Cobbler Jam Jar	**$18.00**
Okra Pickles Jar	**$12.00**
Watermelon Pickles Jar	**$12.00**
Bread and Butter Pickles Jar	**$12.00**
Tomato-Bacon Relish Jar	**$12.00**

Brenda's Swag

ITEM	PRICE
Cap Brenda's Signature on Front, "No Grits No Glory on Back".	**$25.00**
Bag Coffee	**$20.00**