



Try Our
SUNDAY BRUNCH 
Sunday, 11 a.m. - 3 p.m.

Starters

Spinach Con Queso

cheese and spinach dip with smoked chiles. Served with blue and yellow corn chips - 7.95

Mossfire Nachos

blue and yellow corn chips smothered in melted cheese sauce, black beans, sour cream, guacamole, and fresh pico de gallo - 8.75

Southwestern Hummus

homemade with cumin, lime and garlic. Served with corn salsa and fried flatbread - 7.75

Chile Fried Plantains

with guacamole and habanero mango salsa - 6.5

Gouda Cheese Quesadilla

smoked gouda cheese and caramelized onion, topped with sour cream. Served with chipotle apple butter - 8.75

Goat Cheese with Toasted Pecan Crust

served over warm tortillas and mixed greens with red pepper marmalade - 9.95

Smoked Chicken Wings

choose ancho honey glazed or tossed in Texas Pete hot sauce - 9.95

Crab Cake Appetizer

our famous crab cake topped with chipotle lime mayo and roasted corn salsa - 9.75

Southwestern Corn Chowder - vegetarian chowder with fresh grilled corn, cotija cheese, sour cream, cilantro, lime and chili powder. Bowl - 5.5 · Cup - 4.5

Green Chile Soup

homemade with green chiles, roasted corn, and tomatoes. Topped with crispy corn tortillas, and onions. Bowl - 5.5 · Cup - 4.5

Chips & Salsa or Guacamole

fire roasted tomato salsa, made fresh daily. Served with blue and yellow corn chips. Salsa - 4.75 or Guacamole - 7.95

Chips & Salsa Trio

with 4oz. each of salsa, guacamole, and nacho cheese - 7.5

Sandwiches & Salads

Sandwiches are served with choice of fries, red chile slaw, or black beans and rice. Substitute side salad or cup of soup - add 1.50

Black Bean Sandwich

a homemade green chili, corn, and black bean patty on a toasted brioche roll with guacamole and vegan roasted red pepper aioli - 9.75

Adobe Chicken Sandwich

grilled chicken breast with guacamole, pepperjack cheese, and chipotle lime mayo on a toasted brioche roll - 10.75

Crab Cake Sandwich

our famous homemade crab cake on a toasted brioche roll with lettuce, tomato, onion, and chipotle lime mayo - 11.5

Meatloaf Sandwich

a thick cut of Mossfire's signature meatloaf, grilled with BBQ sauce, topped with cheddar cheese and chili fried onions - 10.75

Mossfire Burger

handmade ground beef patty, grilled to order on a toasted brioche roll with lettuce, tomato, and onion - 10.5
Cheese, grilled onions or mushrooms add 1 ea. Bacon add 1.5

Salmon BLT

fresh grilled salmon with bacon, lettuce, tomatoes, and sundried tomato pesto mayo. Served on Texas toast - 12.95

Taco Salad

flour tortilla bowl with beans, cheese, mixed greens tossed in red chile vinaigrette, tomatoes, onions, green peppers, cucumbers, sour cream, guacamole, and pico de gallo - 10.95

Crab Cake Salad

a homemade crab cake and roasted corn salsa with mixed greens, tomatoes, onions, green peppers, cucumbers, pumpkin seeds, and garlic toast - 11.95

Gorgonzola Steak Salad

grilled skirt steak over mixed greens tossed in red chile vinaigrette. Topped with crumbled gorgonzola cheese, tomatoes, chili fried onions, and garlic toast - 13.95

Mossfire Caesar

crisp romaine tossed in caesar dressing topped with grated parmesan, croutons, and garlic toast - 8.95

Mossfire Garden Salad

a large salad of mixed greens, tomatoes, onions, green peppers, cucumbers, pumpkin seeds, and garlic toast - 8.95

Add the following to any of our salads:

Seasoned ground beef, grilled chicken, grilled steak, steamed fresh veggies, crispy chicken tenders, black bean patty, fried tempeh, or tofu - 4.5
Salmon, tuna, Mahi-mahi, or crab cake - 5.5 · Grilled Shimp - 6

We will cook any food item to your desired temperature, but please be aware of the following consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We use only 100% trans fat-free oils in all of our cooked and fried food.

Tacos!

Carnitas Taco - slow roasted carnitas pork served on a soft corn tortilla with red onions, fresh cilantro, and lime. - 3.95

Kapow! Taco - crispy fried shrimp or tempeh, topped with a spicy asian aioli on a soft flour tortilla, cabbage, pico de gallo, and scallions. - 4.75

Cajun Calamari Taco - fried calamari served on a soft flour tortilla with lettuce, caper black olive tapenade and spicy Cajun remoulade. - 4.75

Baja Classic Fish Taco - blackened mahi served on a soft flour tortilla with cabbage, pico de gallo, cheese, sour cream, and salsa. - 4.75

Chicken BLT Taco - fried chicken tender topped with bacon, lettuce, pico and avocado chipotle ranch. - 3.95

Taco Asadero - grilled skirt steak with pico de gallo and cotija cheese. - 4.75

Pacific Rim Tuna Taco - togarashi seared yellowfin tuna served on a soft flour tortilla with tangy Asian slaw, green onions and sesame seed aioli. - 4.95

Tempeh Taco - marinated crispy fried tempeh served on a flour tortilla with sliced avocado, corn salsa, cabbage and vegan red pepper aioli. - 4.75

Ranch Burger Taco - ranch seasoned ground beef served in a crunchy blue corn tortilla with chopped lettuce, cheese, pico de gallo, and salsa ranch - 3.95

UPGRADE Your Taco!

Wrapped Taco - Crunchy taco wrapped in a soft flour tortilla with hot queso - 1.00

Lettuce Wrap Taco - 0.50

Add Sour Cream - 0.50

Add Guacamole - 2.00

Sides

Vegetarian Black Beans & Cilantro Lime Rice with cheese and onion. Large - 4.5 · Small - 3

Mashed Potatoes - with chipotle peppers and cheddar cheese - 3

Steamed Assorted Veggies - 3

French Fries - 3

Red Chile Slaw - 3

Guacamole - 2oz - 2 · 4oz - 4

Sour Cream or Cheese - 2oz - 0.5 · 4oz - 1

Side Salad - 4

Homemade Salsa - fire roasted tomato or mango-habanero 4oz side - 1.5 · 8oz side - 3 · 12oz side to go - 4

Red Chile Vinaigrette - 16oz to go - 6.5

The Great Fire of 1901 that destroyed most of Jacksonville originated in the Cleveland Fibre Factory which occupied a block between Beaver, Ashley, Davis and Madison streets. The factory processed Spanish moss which was used to stuff mattresses. Several small cabins were located to the west of the factory. In one of them, dinner was being prepared on a wood stove. Sparks from the stove were drawn up the chimney and blown to the moss drying platforms. Workers from the factory noticed small fires in the moss and attempted to put them out, but they could not contain the fires. The fire department was called; it was too late. Northeast Florida was in the midst of a drought and the flames were carried by winds to neighboring rooftops. The fire burned out of control.



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Open Every Day