



Starters

Spinach Con Queso - cheese and spinach dip with smoked chiles. Served with blue and yellow corn chips - 8.95

Southwestern Hummus - homemade with cumin, lime, and garlic. Served with corn salsa and fried flatbread - 8.95 **V**

Chile Fried Plantains - with guacamole and habanero mango salsa - 7.95 **V**

Gouda Cheese Quesadilla - smoked gouda cheese and caramelized onion, topped with sour cream. Served with chipotle apple butter - 10.95

Mexican Street Corn - grilled corn on the cob, topped with ancho-lime creme, and cotija cheese - 5.95

Crab Cake Appetizer - our famous crab cake topped with chipotle lime mayo and roasted corn salsa - 13.95

Mossfire Nachos - blue and yellow corn chips smothered in melted cheese sauce, black beans, sour cream, guacamole, and fresh pico de gallo - 9.95

Southwestern Corn Chowder vegetarian chowder with fresh grilled corn, cotija cheese, sour cream, cilantro, lime, and chili powder.
Bowl - 7.95 · Cup - 6.95

Green Chile Soup - homemade with green chiles, roasted corn, and tomatoes. Topped with crispy corn tortillas and onions. Bowl - 6.95 · Cup - 5.95 **V**

Chips & Salsa or Guacamole fire roasted tomato salsa, made fresh daily. Served with blue and yellow corn chips.
Salsa - 5.95 or Guacamole - 9.95 **V**

Chips & Salsa Trio - with 4oz. each of salsa, guacamole, and nacho cheese - 9.95

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 · Gluten-free bun available - add 1.50 · Half avocado - add 2.00

Crab Cake Sandwich - our famous homemade crab cake on a toasted brioche roll with lettuce, tomato, onion, and chipotle lime mayo - 16.95

Adobe Chicken Sandwich - grilled chicken breast with guacamole, pepperjack cheese, lettuce, tomato, onion, and chipotle lime mayo on a toasted brioche roll - 14.95

Fried Chicken Sandwich - topped with pepper jack cheese, bacon, sliced dill pickles, white BBQ sauce on Texas toast - 14.95

Black Bean Sandwich - a homemade green chili, corn, and black bean patty on a toasted brioche roll with lettuce, tomato, onion, and guacamole - 12.95

Meatloaf Sandwich - a thick cut of Mossfire's signature meatloaf, with BBQ sauce, topped with cheddar cheese and chili-fried onions - 14.95

Mossfire Burger - handmade ground beef patty, grilled to order on a toasted brioche roll with lettuce, tomato, and onion - 13.95
Cheese, grilled onions, or mushrooms add 1.00 ea. Bacon add 1.50

Salmon BLT - fresh grilled salmon, bacon, lettuce, tomatoes, and sundried tomato pesto mayo. Served on Texas toast - 16.95

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 - 12.95

Crab Cake Salad

a homemade crab cake topped with roasted corn salsa over mixed greens, tomatoes, onions, green peppers, cucumbers, and pumpkin seeds, served with garlic toast - 17.95

Gorgonzola Steak Salad

grilled sirloin steak over mixed greens tossed in red chile vinaigrette. Topped with crumbled gorgonzola cheese, tomatoes, chili-fried onions, served with garlic toast - 16.95

Mossfire Caesar

crisp romaine tossed in caesar dressing topped with grated parmesan and croutons, served with garlic toast - 11.95

Mossfire Garden Salad

a large salad of mixed greens, tomatoes, onions, green peppers, cucumbers, and pumpkin seeds, served with garlic toast - 11.95

Add the following to any of our salads:

Seasoned ground beef, grilled chicken, grilled steak, steamed fresh veggies, crispy chicken tenders, black bean patty, or fried tempeh - 7.95

Salmon, tuna, mahi-mahi, fried popcorn shrimp, or crab cake - 9.95

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.

V – Denotes a vegan item

Tacos!

Slammin' Salmon Taco

fried or jerk grilled salmon, shredded lettuce, red chile vinaigrette, cotija cheese, roasted corn salsa, and jalapeño cilantro aioli. - 6.95

Ka-pow! Taco

crispy fried shrimp or tempeh, topped with a spicy asian aioli on a soft flour tortilla, with cabbage, pico de gallo, and scallions. - 6.50

Baja Classic Fish Taco

blackened mahi served on a soft flour tortilla with cabbage, pico de gallo, cheese, sour cream, and salsa. - 6.95

Chicken BLT Taco

fried chicken tender served on a soft flour tortilla, topped with bacon, lettuce, pico, and jalapeño cilantro aioli. - 6.50

Steak & Street Corn Taco

grilled sirloin steak with house slaw, corn salsa, and cotija cheese. - 6.95

Pacific Rim Tuna Taco

togarashi-seared yellowfin tuna served on a soft flour tortilla with tangy Asian slaw, green onions, and sesame seed aioli. - 6.95

Ranch Burger Taco

ranch-seasoned ground beef served in a crunchy corn tortilla with chopped lettuce, cheese, pico de gallo, and salsa ranch - 5.95

UPGRADE Your Taco!

Wrapped Taco - Crunchy taco wrapped in a soft flour tortilla with hot queso - 1.50

Lettuce Wrap Taco - 1.00

Add Sour Cream - 1.00

Add Guacamole - 4.00

Add Fresh Sliced Avocado - 3.00

Specialties

The Burrito - massive flour tortilla stuffed with rice, beans, cheese, sour cream, and homemade salsa. Choice of seasoned ground beef, chicken, steak, or fried tempeh - 14.95

Smothered with green chile, cheese, and sour cream - 15.95

Burrito Bowl - all the goodness of a burrito without the tortilla! Choice of seasoned ground beef, chicken, steak, or fried tempeh - 14.95

Smothered with green chile, cheese, and sour cream.

You've got the staff favorite we call "stuff in a bowl" - 15.95

Chicken Quesadilla - griddled tortilla filled with cheddar jack cheese, chicken, and pico de gallo. Topped with sour cream and served with guacamole and salsa - 14.95

Spinach & Chicken Quesadilla - griddled tortilla filled with chicken, goat cheese, white cheddar, parmesan, spinach, and roasted garlic. Topped with sour cream and served with guacamole and salsa - 14.95

Chicken Empanadas - fried flour tortilla filled with chicken, beans, and spicy cheese. Topped with sour cream and served with ranchero sauce, black beans, and rice - 15.95

Mossfire Crab Cakes - two homemade crab cakes topped with chipotle lime mayo and roasted corn salsa with your choice of chipotle cheddar mashed potatoes and veggies or black beans and rice - 22.95

Mossfire's Famous Meatloaf - topped with mushroom gravy. Served with chipotle cheddar mashed potatoes and veggies - 17.95

Ancho Honey Glazed Salmon - grilled salmon with ancho honey, topped with roasted corn salsa. Served with your choice of chipotle cheddar mashed potatoes and veggies or black beans and rice - 19.95

Tuna Poke Bowl - Seared ahi tuna, cabbage, rice, sweet chili soy, fresh avocado, pickled veggies, sesame seeds, and Sriracha aioli. - 20.95

20% gratuity will be added for parties of 8 or more.

Sides

Vegetarian Black Beans & Cilantro Lime Rice with cheese and onion. Large - 5.95 · Small - 4.95

Chipotle Cheddar Mashed Potatoes - 4.95

Steamed Assorted Veggies - 4.95

French Fries - 4.95

Red Chile Slaw - 3.95

Guacamole - 2oz. - 3.00 · 4oz. - 5.00

Sour Cream or Cheese - 2oz. - 0.50 · 4oz. - 2.00

Side Salad - 6.95

Homemade Salsa - fire roasted tomato or mango-habanero
8oz side - 6.00 · 12oz side to go - 7.00

Red Chile Vinaigrette - 16oz to go - 7.95

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, but unfortunately 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.

the
mossfire
grill

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